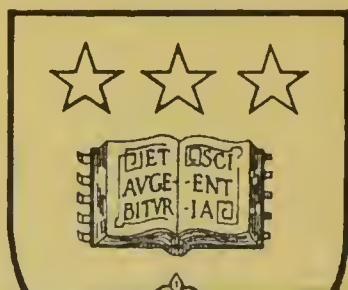




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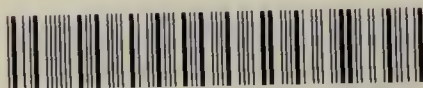


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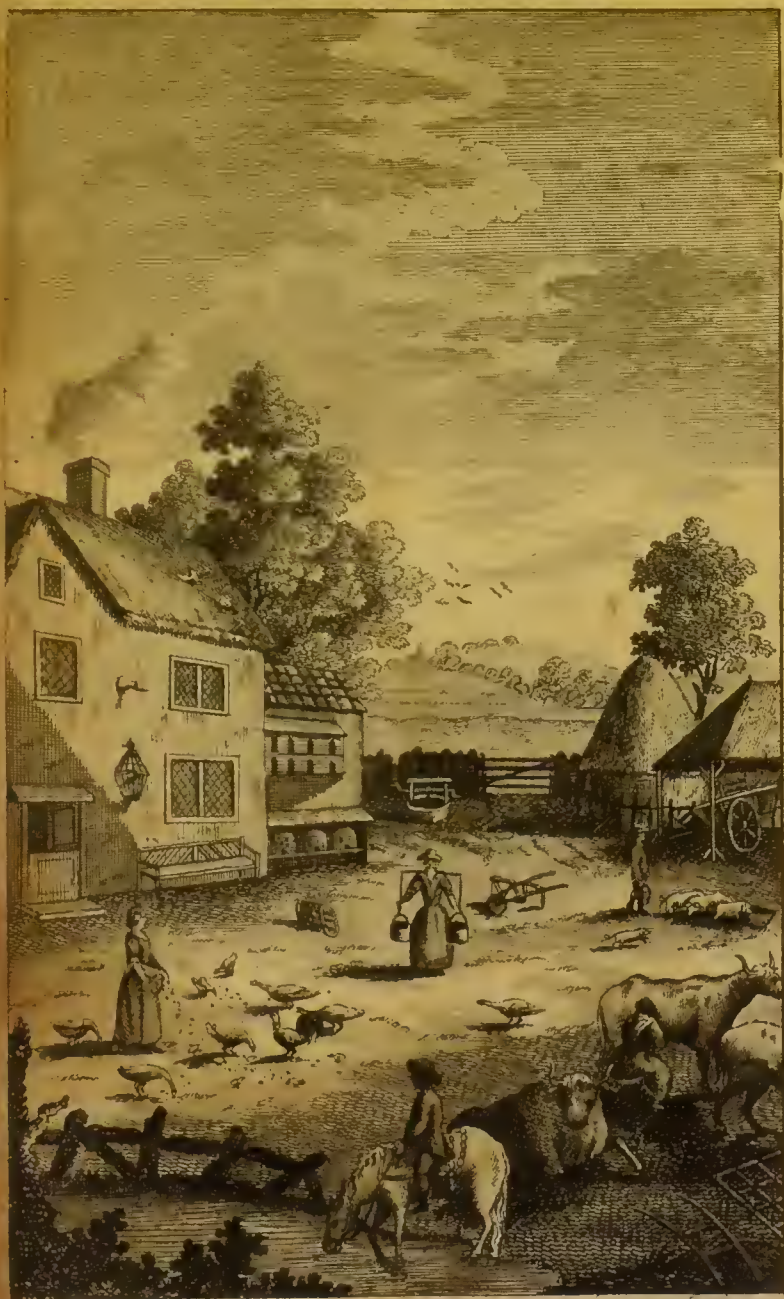
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*To tend the Dairy, and the Poultry rear,
Bake, Brew, and live the Bees in seasons fair,
Taught by our Work, the Housewife learns with ease,
And while she learns still finds her Stock increase.*

Wm Dow
his Book -

Needham Hall

Sarah Dow

1000 (1000)





T H E

FARMER'S WIFE;

OR THE COMPLETE

COUNTRY HOUSEWIFE.

CONTAINING

Full and ample DIRECTIONS for the Breeding and Management of TURKIES, FOWLS, GEESE, DUCKS, PIGEONS, &c.

INSTRUCTIONS for fattening Hogs, pickling of PORK, and curing of BACON.

How to make SAUSAGES, HOGS-PUDDINGS, &c.

Full INSTRUCTIONS for making WINES from various Kinds of English Fruits, and from Smyrna Raisins.

The METHOD of making CYDER, PERRY, MEAD, MUM, CHERRY-BRANDY, &c.

DIRECTIONS respecting the DAI-

RY, containing the best Way of making BUTTER, and likewise Gloucestershire, Cheshire, Stilton, Sage, and Cream CHEESE.

How to pickle common English FRUITS and VEGETABLES, with other useful Receipts for the Country House-KEEPER.

Full INSTRUCTIONS how to brew BEER and ALE, of all the various Kinds made in this Kingdom.

Ample DIRECTIONS respecting the Management of BEES, with an Account of the Use of HONEY.

To which is added

The Art of Breeding and Managing SONG BIRDS:

Likewise a Variety of RECEIPTS in COOKERY,

And other Particulars, well worthy the Attention of Women of all Ranks residing in the COUNTRY.

*Instructions, full and plain, we give,
To teach the Farmer's Wife,
With Satisfaction, how to live
The happy Country Life.*

L O N D O N,

Printed for ALEX. HOGG, in Pater-noster Row.

(Price One Shilling and Six-pence.)

[c. 1780]



S. 14480

P R E F A C E.

IT has been the intention of the compilers of this little volume to accommodate it as much as possible to the use of the wives of our honest country farmers; but there are several articles contained in it which may be worthy the notice of women who move in a higher sphere of life.

Our description of the breeding and management of the various kinds of fowls is the result of the experience of those who have bred them with the greatest success; and, if properly attended to, may greatly contribute to encrease the stock, and consequently the profit, of the farmer's wife: and our receipts for dressing such dishes as are most commonly made use of in the farm-house, are equally valuable in their kind.

Most of the receipts for making English wines were communicated by a country lady, who is distinguished for her skill in this kind of housewifery; and if the rules laid down are carefully followed, excellent liquor will be produced at a very low rate.

The making of cyder, perry, mead, mum, &c. is a very necessary part of country knowledge; and we hope the rules laid down for it will greatly contribute to facilitate the practice, and to bring these agreeable and useful family liquors still more in vogue.

Every prudent housewife will thank us for our directions respecting the dairy; in which our instructions,

P R E F A C E.

structions, though short, are full to the purpose, and will be found highly useful, if carefully attended to.

There is scarcely a country-house in the kingdom in which our directions for pickling English fruits and vegetables will not be found useful. We have only to say that the receipts are of the most approved kind, and cannot fail of giving satisfaction to those who use them.

We have been very particular in our instructions how to brew beer and ale, from the first process to the completion of the work; for though it may not be the immediate business of the farmer's wife to brew the liquor for her own family, yet it is highly proper that she should be qualified to give ample directions to her servants.

The management of bees falls more immediately within the province of the country housewife. The great use and advantage to be made of these wonderful little animals will be our justification for the particular account we have given of the method of treating them.

The account of the art of breeding and managing of song-birds is more a matter of pleasure than of use, and will be accepted of as a present by those whom we considered it as equally our duty and interest to oblige. If any extraordinary care be taken of the harmless little animals, they will repay the obligation with a song: and we trust that many ladies in the country will think themselves gratified by the insertion of these agreeable pages in our book.

With regard to the rest of the contents, we have only to say that they are such as we hope will equally contribute to the use and satisfaction of our readers.

THE

THE COMPLETE

COUNTRY HOUSEWIFE.

Of TURKIES ; their breeding and management.

THE breeding of turkies is often found to be a work of some difficulty ; but it may be rendered more easy by the following mode of proceeding. Keep the hen and young ones in a barn or outhouse, for six weeks after the young are hatched, which will not only keep them warm, but prevent the young ones from eating small flugs or snails, which seldom fail of scouring them to death. At the end of six weeks let them be brought out into a place where the sun affords a moderate heat : this place should be enclosed with wicker, to prevent their ranging ; and they should be fed (as from the time of their being hatched) with curds, in which is a little rue cut small, and some ant eggs. They may be permitted to stay out about two hours, but as they grow more hardy, a greater propor-

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tion of time should be allowed them in the open air, till they are capable of shifting for themselves. Soon after the turkies are hatched you should carry to them a fresh turf of short grass every day; but, for the reason above-mentioned, particular care must be taken that no slugs or snails are on it.

Turkies are by nature inclined to range; wherefore they are kept to most advantage in open countries, because vermin are not there harboured in any great number. Turkies, being by nature tender, they cannot be looked after with too much care, or kept too warm while they are young. The hen bird is so negligent, that she takes no care of her brood in general, while even one of them will follow her.

If they are permitted to feed on corn they will devour great quantities; but if denied this food, they will, when full grown, by feeding on seeds, herbs, &c. thrive greatly. They generally lay their eggs in March, and set in April, and the number of eggs which should be put under the hen is from eleven to thirteen. Some persons, who have the convenience of a small covered place near their habitations, permit the turkies to range at large, and make their own nests: but this kind of management is attended with success only in particular places.

As they are by nature inclined to range (as above-mentioned,) they will frequently lay their eggs in private places: and therefore frequent attention must be paid to them, till they have acquired a habit of laying their eggs at home. The time the hen sets is twenty-five days, and she hatches between that period and thirty days. On the young being first hatched the least cold will

endanger their lives. Some people feed them with new made cheefe cut in small bits, instead of curds, and give them new milk, or milk and water to drink. Others boil oatmeal and milk together till it is very thick, and chop wormwood small, or hard-boiled eggs into it, and give them this for food. It is necessary to feed them often, on account of the negligence of the hen. When the young have acquired some strength, they may be fed in the open air, but in an enclosed place to prevent their straggling. You must never let them out till the sun has dried up the dew from the grass (which would be very injurious to them,) and, with equal care, house them again early in the evening. The eggs of this bird are in general deemed to be nutrimental food, and they are esteemed particularly wholesome for persons of a consumptive habit of body.

The following is the best method of fattening turkies. For the first fortnight give them oats or barley well soaked, and cram them in the same manner that capons are crammed, during another fortnight. They must be crammed only in the morning, and permitted to be in the open air during the day, being occasionally fed with corn; otherwise they will not fatten so readily, as they are birds of a fullen disposition.

Of FOWLS; their breeding and management.

THOSE who buy fowls for keeping have one general rule by which they should abide; which is to purchase those sorts only which are most famous for laying and breeding. Young

hens generally lay most eggs, but the old are best for hatching: but it is to be observed that hens neither answer one purpose nor the other so well, if they are over-fed.

Hens may be set to good advantage from the time they are two years old till five: but earlier or later than these ages are not so well. When they set in February the chickens turn to good profit; but any month between that and Michaelmas are proper for the purpose. A hen generally hatches on the twenty-first day of setting; but in hot weather a day, and sometimes a day and a half, earlier: though it rarely happens that the chickens all come on the same day. To prevent the hen from wandering from the nest, by which the eggs would be in danger of being spoiled, it is proper that food and water should be placed near her; but not so near that she can reach it while she sits on the nest: for, in this case, she would be continually picking, so that the eggs would never acquire a sufficient degree of heat to hatch them.

The usual food for fattening of fowls is barley meal mixed up either with water or milk. The milk is deemed preferable, though water is commonly used. French wheat, commonly called buck-wheat, and hempseed, are deemed good food to make fowls lay freely; and buck-wheat ground, and made into a paste, will fatten them in a short time.

Hens that are apt to crow seldom either lay or breed well. The size of the hen should correspond with that of the cock who is her companion. The hens of largest size are most profitable: they should be of an industrious disposition, labouring for themselves and chickens. The hens which
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have combs are not so good as those which have tufts of feathers instead of a comb: the claws should be strong and numerous; but those without hinder claws are to be preferred, because the eggs are frequently broken by these claws, and the hens that have them are sometimes of a vicious nature.

The reason why old hens are better for hatching than young ones, is that they are steady, and will set their full time. The reason young ones are chosen for laying, is that they are strong, and disposed to generation: but a fat hen is improper either for laying or setting, because she is slothful, indolent, apt to forsake her nest; and the eggs she lays are often without shells.

A hen at eighteen months or two years old generally produces better eggs than at any other time. When your hens are of this age, and you wish to get large eggs, feed the fowls plentifully, giving them, occasionally, some oats and fenigreek to heat them: let them eat freely of vetches, millet, and barley half-boiled; give them bran mixed with brick-dust, and chalk with their other food.

Some hens are apt to eat their eggs; and the following are the most approved methods of preventing this inclination. Take the yolk of an egg, and enclose it in moist plaster, which having laid till it is grown hard, put it in the nest, and the hen will attempt to eat it: but finding she cannot do it, she will leave the practice of eating her eggs. In the same manner a clear plaster poured on the white of an egg, and hardened, will have the same effect. But in case neither of these methods are adopted, the artificial

nest-egg may be made of chalk, which will answer the purpose very well.

As hens which have spurs sometimes break their eggs, and sometimes eat them, these hens as well as those that crow like a cock, should be well scoured. The method of doing this is by pulling the large quills out of their wings; and feeding them either with the crumb of wheaten bread soaked in water, or with the following composition; — millet, barley, and paste cut into small pieces, pounded acorns, and bran, mixed with pottage. These hens should be likewise kept in a confined place, and the feathers should be plucked from their rumps, thighs and heads.

Those hens which are set in February produce the largest and finest chickens; but they should be set during the encrease of the moon, that the chickens may be hatched during the encrease of the following moon: yet good chickens will be produced even to the month of October: but it is bad policy to set hens during the winter.

When you intend to set a hen on the eggs of turkies, geese or ducks, together with her own; it will be proper to put them under her nine days before her own eggs. A large hen will cover nineteen of her own: but it is a general rule to place under her an odd one, whatever be the number on which you fix.

Before you put the eggs under the hen, mark each of them on one side, and if the hen does not turn them regularly, you must be careful to turn them for her, when she is absent from the nest. Great care should be taken that a hen is always set upon new-laid eggs, which are distinguished by their being full, clear and weighty. It is not
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proper to chuse the largest eggs, for many of these have two yolks. Some people indeed fancy these will produce two chickens; but when this happens to be the case, the production is always imperfect.

Particular care should be taken not to disturb the hen while she is on the nest; for in this case she will generally forsake it. While she absents from the nest, move the straw, and dispose it in a handsome form, laying the eggs in the same order in which they were before. Particular care must be taken that the cock does not get to the nest, and set on the eggs; not only because he is apt to break them, but because the hen will be thereby disgusted with her nest. It is no bad custom to perfume the nest with brimstone or rosemary.

The following is the method described by the writers on this subject, in which a hen-house should be constructed. It should be very extensive; the roof high, and the walls strong, to keep out vermin, and prevent thieves from getting in. On the eastern side it should have windows, that the fowls may have the benefit of the rising sun: these windows should be made of laths, and kept closely shut, so that the sun may shine between the laths. On the inside of the walls, upon the ground, and at some distance above it, large pens, each three feet high, should be made, for the larger fowls, and for geese and ducks to set in: and long perches should be placed near the eaves of the house, from one side to the other, for the fowls and turkies to roost on. In the darkest part of the house, above the pens on the ground, several hampers filled with straw should be placed, in which the hens may lay their eggs; but it is
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on the ground only that they should hatch their chickens. Pins should be stuck in the walls, for the greater convenience of the poultry getting up to their places of roosting.

There should be a hole at one end of the house, for the chickens and smaller fowls to go in and out at their pleasure, otherwise they will be apt to seek a different place to roost in: but the larger fowls may be let out at the door each morning, and in at night. The floor of the hen-house should be of smooth earth, but by no means paved.

The situation of the hen-house should be near a bakehouse, brewhouse, kitchen, or malt-kiln; because the warmth of the fire, and the fragrance of the smoke is at the same time agreeable to the fowls, and productive of their health.

On the first hatching of chickens, those which appear weaker than the rest should be put in wool, or woollen cloth, and kept at a moderate distance from the fire, and it is not amiss if they are perfumed with rosemary. Chickens which are not weakly may remain under the hen till the whole brood is hatched, for they will do for the first two days without food: since it is frequently so long before all the chickens are hatched, some of the shells of the eggs being thicker and harder than others.

The first food proper for young chickens is the crumbs of white bread, and very small oat-meal, either dry, or steeped in milk. As they grow stronger they may be fed with curds, crusts well soaked either in milk or beer, barley meal, scalded bread, the thin pairings of cheese shred fine, or any small food that is easy of digestion. The water that is given them should be clean,
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for if it be dirty it will be apt to give them the pip.

It is proper to keep them in the house for a fortnight after they are hatched, and not permit them to go into gardens till they are six weeks old. It is a wholesome practice to give them green chives chopped small among their food; which is a preventive against the roop, and other disorders of the head. Prevent their feeding on rares, darnel, or cockle, which are very prejudicial to young fowls.

The ready method of fattening chickens is as follows. Having put them up into coops, give them plenty of barley-meal, and mix a little brickdust with their water, which encreases their appetite for their food and soon makes them fat.

When the hen has forsaken her chickens, if you intend to cram any of the latter, do it in the following manner. Having put them up in a coop, take dough made of wheaten meal, dip it into milk, and force it down their throats; but observe that the pellets are not too large, lest the chickens should be choaked.

Hens that set over their time, or lay too many eggs, are apt to grow weak and consumptive. The remedy for this disorder is, the white of an egg roasted till it appears burnt: having mixed this with an equal quantity of dried raisins burnt, give it to the hen in the morning, before she eats any other food.

The following is a receipt to cure hens which have a looseness. Take a handful of barley-meal, and an equal quantity of wax, and mix it with some wine. Mould up this together, and give it them the first thing in a morning. A decoction

coction of apples or quinces will likewise answer the same purpose.

A method to cure hens which set, of lice or other vermin. Pound together equal quantities of burnt cummin and staphisagar, and mixing this with wine, rub their bodlies with it. The washing them with a decoction of wild lupines will produce the same effect.

In the year 1770, a gentleman in London presented to a learned body a newly-invented method of rearing chickens for the spit, quicker than was ever before discovered; for which the learned society honoured him with a gold medal. The method is as follows. The chickens are to be taken from the hen the night after they are hatched, and fed with eggs boiled hard, chopped and mixed with crumbs of bread, as larks and other birds are fed, for the first fortnight; after which give them oatmeal and treacle, mixed so as to crumble, of which the chickens are very fond, and thrive so fast, that, at two months end, they will be as large as full grown fowls.

Spurry, spur-grass, or star-grass, which grows about a foot in height, in branches resembling a little wood, is an excellent plant for the sward of a poultry-yard, as hens are remarkably fond of it, and it causes them to lay and set early. The seed is also excellent for fattening any kind of poultry. It is therefore well worthy the attention of the English housewife.

Of GEESE: their breeding and management.

GEESE are productive of three different kinds of profit; viz. that of their feathers, their flesh, and their grease; and the keeping them is the better worth notice, as it is not attended with any considerable trouble or expence. Except when they are fatting it is not necessary to pay any great attention to them: provided they have a proper supply of water, they will almost get their own living on common-land.

Observe, in the choice of your geese, that those which are either white or grey are to be preferred; for less profit arises from those that are pyed, and the deeper the colour of geese the less still is their value. The largest geese are generally deemed the best; but there are a kind of Spanish geese, which both lay and breed better than those of England: but even of these the best are such which are produced from eggs laid by the Spanish, and hatched by the English goose.

When these birds carry bits of straw in their mouths, it is a sign that they are about to lay; and when they remain on their nests some time after they have laid an egg, it shews that they are disposed to set. While the goose is setting care must be taken that she is supplied with oats and scalded bran as often as she leaves her nest: and she must likewise have water, in which to refresh herself. She generally sets a full month, but will often hatch a day or two before the expiration of that time, if the weather be warm. Those geese which lay early in the spring are the most profitable birds, because of the price produced

duced by the green geese fattened, and the chance of the old one having another brood before the expiration of the summer.

You must keep the young goslings under cover ten or twelve days after they are hatched; and during this time they must be fed with bran, curds, barley-meal, and other proper food for their age. When they have acquired a tolerable degree of strength, you should let them range for three or four hours at a time, and then drive them in to rest themselves: but when they are large enough to defend themselves from the attacks of vermin, this care will be no longer necessary.

Green geese are generally put up for fattening when they are about a month old, and at the end of another month they will be fit for the spit. All the time that they are fattening they should have a small rack of fine hay with them, by which they will be forwarded to a great degree. Older geese are generally put up to fat at about the age of six months, in the time of harvest, or afterwards, when they have had the run of the stubble field; but many persons kill them without any other fattening than what this affords: and indeed, to persons whose taste is not vitiated by high living, no goose eats preferable to what is called the "stubble goose;" for they have then fed on a sufficient quantity of wholesome corn, for the comfortable support of their nature. Those who choose to have their geese remarkably fat, take them from the feeding above-mentioned, and coop them up for a fortnight or three weeks, during which they are fed with ground malt mixed with milk, or with oats, split-beans, or barley-meal.

Carrots

Carrots cut into very small pieces are deemed good for the feeding and fattening of geese; and they are often kept in health and strength by being fed with rye about Michaelmas, or a little sooner, at which time, if at any time of the year, they are liable to be ill.

In some counties it is customary to shear the geese for their feathers; and in other parts they are plucked out twice in the year. This last practice is so horridly barbarous in its nature, that it ought to be abolished from a country which bears the name of christian. The proper time of obtaining the feathers of the bird is when they moult, or are killed for the spit.

It is worthy to be remarked of geese, as well as of other water-fowl, that they have a small bunch of feathers which stands upright on their rumps, and is continually moist. While the goose is fattening she will constantly sit with her bill on the rump, sucking out this moisture, which is a part of her own fat. It will be therefore proper to cut away the above-mentioned bunch; and then the bird will grow fat with less food than otherwise, and in a much shorter space of time.

Those who keep many of these fowls should observe, that the number of ganders in proportion to the geese, should be as one to five.

Of Ducks: their breeding and management.

THE keeping of ducks is not attended with any great expence, or much trouble; the principal part of their food consisting of worms,
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snails, and scattered corn; but they will eat grains with great eagerness. In the proper season they will lay a great number of eggs: but that kind of duck which has the bill bending upwards lays more eggs than the common sort.

When your ducks set, you need not pay any other attention to them than to take care that some water, and a quantity of barley, or other waste corn, be placed within a moderate distance of their nests, that their ranging may not endanger the spoiling of the eggs.

When a duck has hatched her young she is apt to lead them immediately to the water; and if the weather happen to be cold, it is very probable that some of the young ones may perish: for which reason good housewives generally chuse to place their duck-eggs under hens, in which case this inconvenience never arises: for the hen will avoid the water as carefully as the duck seeks it: yet the ducklings will go as often to the stream as their nature may require. Thirteen is the usual number of eggs on which a duck of the common size is set.

The young ducks will not require much attendance if the weather happens to be fine at the time they are hatched: but if the season should prove wet, it will be requisite to keep them under shelter, particularly during the night. Though the duck is by nature fond of water, it is easily injured by much wet weather, till nature has furnished it with its due proportion of feathers.

The following is the method in which ducks should be fatted. Put them in a pen, and place them in a retired situation, where they must be plentifully supplied with water and corn. As to the kind of corn it is very immaterial, so they have

have but enough of it. They take about three weeks in the fattening, and are to be treated in the same simple manner at any age.

Of WILD-DUCKS: their preservation and management.

IN order to preserve these birds, you should wall in a piece of ground, in which is a small pond or spring. The whole extent of your enclosure must be covered with a net; and your pond should be planted with ozers, and likewise have some holes on its borders, which will gratify these birds in their retreat. When the wild-duck is on the point of laying, she makes her nest in a secret place, and there deposits her eggs, unknown to the drake, who would otherwise suck and destroy them. When the wild duck has once hatched, she is exceedingly diligent in the training of her brood, and all the attendance she will require is the being fed with oats, vetches, or scalded bran, in the morning early, and in the afternoon.

Of PIGEONS: the choice, breeding and management of them.

OF these birds there are a great variety of kinds, distinguished by the names of tumblers, carriers, pouters, runts, &c. But the principal pigeons for country use are the tame and the dovecote. The tame pigeon is distinguished by

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its size and beauty: but the dovecote, which take its name from the place in which it is kept, is neither so beautiful nor so large.

The proper seasons to begin to stock yourself with pigeons are the months of May and August; for as young pigeons are then plenty, they may be bought at very easy rates. These birds being kept at a small expence in the country, and breeding very fast, they produce a very considerable profit to the owner.

On farms that lay near to cities and large towns it may be good policy to keep a number of the large tame pigeons; for though the maintenance of them is expensive; yet as they hatch early in the season, and the young ones are generally fat, they sell to very good advantage. In the more distant parts of the country the common pigeon is to be preferred: for as they are kept at a very small expence, and encrease very fast, their numbers are more than an equivalent for the smallness of the price.

Only two young ones are hatched at a time by tame pigeons: but if they are well attended, and plentifully fed, they will hatch seven or eight, and sometimes nine or ten times in a year. These birds are generally chosen for the beauty of their colours, and great care should be taken to match them well: for they become more fond of each other when this is attended to.

The good housewife should be careful to keep her pigeons clean; for though they make much filth, they are not fond of living in it: it is very necessary to preserve these birds from vermin, and to prevent starlings and other birds from getting at their nests, as they will suck, or otherwise destroy their eggs. Tares and white pease are the pro-

proper food for these birds, and they should be supplied with plenty of water, and have gravel strewed about the pigeon house.

The dovecote, or the common blue pigeon, is that which is most worthy the regard of country people, as it is more hardy and more prolific than the other kinds. In general the small pigeons bring the greatest number of young ones: but if you think that the breed of your pigeons is too small, it may be enlarged by intermixing with the dovecote a few of the common tame sort; but in doing this you must be careful not to select those of glaring colours, for the others will not so readily associate with them.

Near those lands where a great abundance of horse-beans and grey-pease are sowed, pigeons are kept to the greatest advantage; for these pullets being put in the ground early in the season, the bird acquires great strength by feeding on them, and, in consequence, hatches the young early in the season, which is a circumstance that produces great profit to the owner.

Sometimes the ringdoves have been intermixed with the common pigeons, by putting their eggs under them. These birds being once hatched, will thrive with the rest; and are preferable, because they can bear the severest weather, and will subsist on almost any kind of food.

In the keeping of pigeons, particularly those of the tame, or large kind, great care should be taken that there are not too many cocks in proportion to the hens, for this is always productive of mischief, as the cocks quarrel and drive each other away, by which the stock is greatly reduced. People in general are not scrupulous of enticing away their neighbours pigeons; but, for

the reason above-mentioned, this practice becomes injurious to themselves, and they are losers by the very plan which they intended should produce an advantage.

Barley and buck-wheat are very proper food for pigeons, as they are very strengthening, and occasion them to lay often. But the common sort will take care of themselves through the greater part of the year. However, it is proper that they should be fed in the depth of winter, when snow or very hard frost prevents their getting their own living; and likewise towards the end of June, which the farmers call benting-time, from the grass named bent, the seed of which is then ripe, and is almost the only food the pigeons can procure, as the peas are not ripened sufficiently. Now the pigeons having many young ones at this season, and as the seed of the bent-grass is not nourishing, it is good policy to give them food. The benting-time, however, continues but a little while, and extreme hard frosts are not, in general, of long continuance: so that, on the whole, the keeping of pigeons is not expensive.

Pigeons are remarkably fond of salt; and this article, properly mixed with other things, is a remedy for most of the disorders to which they are liable. This being the case, it is proper to place a large heap of clay near the dove-house, among which you should frequently mix such brine as is taken from meat which is salted in the family. Some persons make a composition of clay, lime, sand and salt, which the pigeons are fond of pecking: but brine should be frequently mixed therewith, in order to keep it moist.

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In the countries where there are salt-works it is common to place near the pigeon-house, what is called a salt-cote, which is made at the salt-pans : but a mixture of salt with clay answers the purpose quite as well.

The following composition is deemed preferable to every other used for this purpose. Place a heap of loam near the pigeon-house, and intermix with it some water, or rather brine, to reduce it to a kind of pap. To this add about a gallon and a half of coarse sand, a great deal of bay salt, and a little salt petre. If the loam be beat up with water, more salt will be necessary than when brine is used for that purpose. If there be a considerable quantity of sand contained in the loam, the less will be necessary in addition. In places where loam is not to be procured, clay will answer the end : but then much more sand is required ; and the coarsest red sand is the best for this purpose.

Pigeons have a great fondness for the mortar that is found in old walls, which contains a salt greatly resembling the common salt-petre. The attachment which pigeons have to salt is very remarkable ; which proves that nature gives proper instructions to animals how to consult their own welfare.

Many things have been recommended to prevent pigeons straying from the dovecote. In some instances cummin-seed, and in others assafoetida have been used for that purpose : but nothing is equal to such a heap of salted loam as is above mentioned : for the birds being fond of it they will not leave the place where it abounds. This, and a proper attendance to keeping the
dove-

dovecote clean, will, in all probability, encrease the number of pigeons.

A cure for a disease common to PIGEONS.

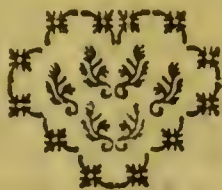
THESE birds being often afflicted with scabs on the back and breasts, which will make the old ones so weak that they cannot fly abroad in search of food, and absolutely kill the young ones, the following is recommended as a cure. A pound of fennel-feed, a pound of cummin-feed, a pound of dill-feed, a quarter of a pound of bay salt, the same quantity of common salt, and an ounce and a half of assafoetida. Mix all these ingredients with some clay worked fine, and a small quantity of flour. This being done, bake the composition in two pots, which being laid on a stand in the pigeon-house the birds will continually pick it till they obtain a cure.

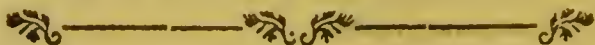
The most frugal method of building a DOVE-HOUSE.

LET the walls be composed of a small quantity of straw mixed with clay. The thickness may be from two feet to four, and while the walls are wet, make holes in them for the entrance of the pigeons.—These houses are often constructed of other materials; but whatever they are built with they should be frequently white-washed, not only because the pigeon is fond of what has a neat appearance, but because the building is the
 2 easier

easier discerned by the bird when at a distance, from its looking white.

The dung of pigeons is esteemed as the most valuable of all manure for the ground: but as the disposing of this to the best advantage belongs to the farmer, and not to his wife, it will be unnecessary to enlarge on the subject.





*Of the fattening HOGS ; pickling of PORK ;
the drying of BACON, &c.*

THE hog of which pork is made should not exceed nine months old ; but the pork will be good if the hog be a month or two younger ; but he ought not to be less than half a year old. —Give him a quart, or three pints of horse-beans each day, for six or eight days before he is put up for fattening.—This preparation being made, be careful that he wants neither corn or water, and bed his sty well with pease-haulm or straw. He will at first eat about three quarters of a peck of pease a day, but decline in his eating as he grows fat. About two bushels and a half, or three bushels at the most, will bring him into good order for killing, without making him too fat.

The scalding of a pig intended for pork is better than singeing, as the scalding water better adapts the pores of the skin to the reception of the salt than the singeing.

Let your hog hang up for twenty-four hours before he is cut up, and then sprinkle some common salt over the pieces, to draw out the fresh blood, which will make the pork take salt better, and keep the longer. Some persons likewise take out the larger bones, as it is near them that meat first begins to taint.

For a hog of about fourteen stone provide half a peck of common salt, a quarter of a pound of salt-petre, one pound of peter salt, and half a pound

pound of coarse sugar. These ingredients must be well mixed together over a fire, in an iron pan, and when they are very hot, salt the several pieces of pork with them, not grudging a little labour.

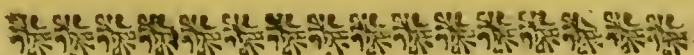
When this is done, lay the pieces close together in glazed earthen vessels, and cover them close during the first fortnight, except only at such times as they should be turned and fresh rubbed with salt, which should be every other day. When they are again put into the earthen pans, observe that those pieces which before lay at the bottom should now lay at the top; and thus change them every time you take them out.

If in ten days or a fortnight any of the pieces do not feel hard to the touch, you must rub some more salt upon them. In three weeks the pork will be fit for use.

In and about Hamburgh and Westphalia, families who kill one, two or three hogs in a year have a closet in the garret adjoining to the chimney, made very tight and close to contain smoke, in which they hang their bacon to dry, out of the reach of the heat of the fire, that it may be gradually dried by the smoke only. The smoke is conveyed into the closet by a hole in the chimney near the floor, and a place is made for an iron stopper to be thrust into the funnel of the chimney, and force it through the hole in the closet. The smoke is carried off again, by another hole, into the funnel, above the stopper, and almost at the top of the closet; which upper
hole

hole must not be too large, because the closet should be always full of smoke, and that from wood fires ; as coal, turf, or peat will not do so well.—Their manner of salting is no other than as we salt common meat, and with common salt ; for as the smoke penetrates, it cures and colours the flesh, without salt-petre, or any other art.





*Of the making SAUSAGES, HOGS
PUDDINGS, &c.*

Common SAUSAGES.—How to make them.

CHOP very fine about three pounds of young pork, fat and lean together, first taking from it all the skin and gristles. When your meat is very fine season it with a tea-spoonful of beaten pepper, and two of salt, some sage shred fine, about three tea-spoonfuls; mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot, so roll them of what size you please, and fry them. Beef makes very good sausages, by observing the same directions; but they must have less pepper than the pork.

To make SAUSAGES—as good as those of Bologna.

TO a pound of bacon, fat and lean together, add a pound of beef, a pound of veal, a pound of pork, and a pound of beef-suet, cut them small and chop them fine, take a small handful of sage, pick off the leaves, chop it fine, with a few sweet-herbs; season pretty high, with pepper and salt. You must have a large gut, and fill it, then set on a sauce-pan of water, when it boils put it in, and prick the gut for fear of bursting. Boil it softly an hour, then lay it to dry upon clean straw.

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SAU-

SAUSAGES for a private family—*How to make them.*

TAKE the lean of a fillet of young pork, chop it as small as you can, and mix to every pound, a quarter of a pound of fat, cut small in the same manner, and properly seasoned with pepper and salt, put to it some nutmeg, and a handful of penny-royal shred very small; when you have mixed them all together, let them be put into the guts, with a small quantity of water, and they may be used after being hung to dry in a chimney-corner.

Fine SAUSAGES—How to make them.

TAKE six pounds of young pork, free from skin, gristles or fat; cut it small, and beat it in a mortar till it is very fine; then shred six pounds of beef-suet very fine and free from all skin. Shred it as fine as possible; then take a quantity of sage, wash it very clean, pick off the leaves, and shred it very fine. Spread your meat on a clean dresser or table; then shake the sage all over, about three large spoonfuls; shred the thin rind of a middling lemon very fine and throw over, with as many sweet herbs, when shred fine, as will fill a large spoon; grate two nutmegs over, throw over two tea-spoonfuls of pepper, a large spoonful of salt, then throw over the suet, and mix it all well together. Put it down close in a pot; when you use them, roll them up with as much egg as will make them

2

roll

roll smooth. Make them the size of a sausage, and fry them in butter or good dripping. Be sure it be hot before you put them in, and keep rolling them about. When they are thorough hot and of a fine light brown, they are enough. You may chop this meat very fine, if you don't like it beat. Veal eats well done thus, or veal and pork together.

SAUSAGES to be boiled—How to make them.

TAKE of beef suet, mixed bacon, fresh pork, lean beef, and veal, of each a pound; first cut them into small pieces, and then chop them as fine as possible; put to them pepper and salt, with a handful of sweet herbs; mix a little boiling water with it, and put the whole into a large gut in as gentle a manner as possible. You may keep them several days, and if you intend to eat them cold on a journey, let them be boiled gently over a slow fire, and then laid on clean straw till they become dry.

Common BLACK-PUDDINGS—How to make them.

BEFORE your hog is killed provide yourself with a quantity of oatmeal grits, proportioned to the number of puddings you intend to make; and having boiled your grits for half an hour, put them into a clean pan or tub. When the hog is killed, save a quantity of the blood, which you must keep stirring till it is quite
D 2 cold,

cold, that it may not congeal; then pour the blood to the grits, and stir them together till they are well mixed. Season with salt, cloves, mace and nutmeg, of the three last an equal quantity: dry it, beat it well, and mix in. Take a little winter savoury, sweet marjoram and thyme, penny-royal stripped of the stalks and chopped very fine; just enough to season them, and to give them a flavour, but no more. The next day, take the leaf of the hog and cut it into dice, scrape and wash the guts very clean, then tie one end, and begin to fill them; mix in the fat as you fill them, be sure to put in a good deal of fat, fill the skin three parts full, tie the other end, and make your puddings what length you please; prick them with a pin, and put them into a kettle of boiling water. Boil them very softly an hour; then take them out, and lay them on clean straw to dry.

HOGS PUDDINGS *with currants—To make them.*

WASH two pound of currants clean, and dry them well; mix with them three pounds of bread grated small, and four pounds of beef suet, finely shred; then take of cinnamon, cloves and mace, each a quarter of an ounce, mix with them a pint of cream, a pound of sugar, a pint of sack, and a little salt; beat together the yolks of twenty eggs, and ten whites, and when you have put to it half a pound of rose-water, let them be all mixed together; the guts must not be filled above three parts full, and when they begin to boil, let them be pricked gently,

gently, then take them out and lay them by till you use them. For if they have boiled only five minutes you may eat them cold. Two minutes will be enough to warm them again, if you chuse to eat them warm.

HOGS PUDDINGS.—*A fine sort.*

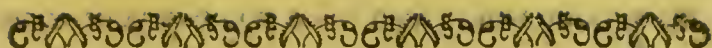
PARE six large pippins exceeding fine, and grate down two large French rolls; then take half a pint of thick cream, a quarter of a pound of currants, and as much sugar; put to them two spoonfuls of rose-water, a gill of sack, and six bitter almonds, with the yolks of two eggs, and one white: when they are all properly mixed, fill the guts half full, and a quarter of an hour will be sufficient to boil them.

ALMOND HOGS PUDDINGS—*How to make them.*

TO two pounds of beef-suet or marrow, shred very small, add a pound and a half of almonds blanch'd, and beat very fine with rose-water, one pound of grated bread, a pound and a quarter of fine sugar, a little salt, half an ounce of mace, nutmeg and cinnamon together, twelve yolks of eggs, four whites, a pint of sack, a pint and a half of thick cream, some rose or orange-flower-water; boil the cream, tie the saffron in a bag, and dip it in the cream to colour it. First

beat your eggs very well ; then stir in your almonds, then the spice, the salt and fuet, and mix all your ingredients together ; fill your guts but half full, put some bits of citron in the guts as you fill them, tie them up, and boil them a quarter of an hour, when they will be fit for use.





Of the making of ENGLISH WINES, &c.

DAMASCEN WINE—*To make it.*

PUT two pounds and a half of sugar to each gallon of water, and let it boil two hours, carefully skimming the water as it boils; and to each gallon of liquor put five pints of damascens stoned. Boil all together till the water is of a fine purple colour; then strain it through a sieve into another vessel, and let it stand three days, after which pour it into a third vessel, and let it ferment with a toast covered on both sides with yeast. When the fermentation is ended, let the liquor run slowly into a cask, and keep it at least eight months before it is used. When you bottle your wine cork it well, and it will retain its flavour for two years.

ELDER WINE—*To make it.*

YOUR elder-berries should be picked when full ripe. Put them into a stone jar, and set them in the oven, or a kettle of boiling water, till the jar is hot through; then take them out and strain them through a coarse cloth, wringing the berries, and put the juice into a clean kettle: to every quart of juice put a pound of fine Lisbon sugar, let it boil and skim it well. When it is clear and fine, pour it into a jar;
when

when cold, cover it close, and keep it till you make raisin wine : then when you tun your wine, to every gallon of wine put half a pint of the elder syrup, and it will prove excellent liquor. It is customary to drink elder wine hot.

ENGLISH GRAPE WINE—*To make it.*

GATHER your grapes when ripe : let them be carefully pulled, and laid in rows on a dry place, and as they will not all be ripe at once, keep pulling them every day, taking care that the sun do not shine on those that are laid down. When you have got a sufficient quantity, put them into a vessel, and press them together with a wooden beater. It is not good for the wine to break the stones, for that is sure to give it a bitterish taste ; when you have bruised the grapes, make a tap at the bottom of your cask, and having tied a hair cloth over the foffet, let that run out into another vessel that comes voluntary of itself, which must be kept as the best wine ; then take out all that remains in the cask, and put it into such a press as is used by those who make cyder, and let the whole liquor be pressed into another cask, that has been well dried and aired with a linen rag dipped in brimstone and set on fire ; let the liquor run into the cask through a fine sieve, lest any of the dregs mix with it. It must stand ten days with a thin stone or slate laid upon the bung-hole, then let it be drawn gently off into another cask, and set in the same manner as before. It will be proper for use when it has done fermenting.

GOOSE-

GOOSEBERRY WINE—*To make it.*

A Quarter of a pound of sugar, and four pound of gooseberries, bruised as small as possible, must be allowed to each quart of water. When they have stood twenty-four hours in the water, let them be pressed, and the liquor poured into another vessel, when it must stand four days to ferment with yeast; when the fermentation is over, let it be shut up close, and stand in a cool place at least a month; then draw it into another vessel, where it must stand six weeks longer, and then let it be bottled off, always taking care to put into each of the bottles a little loaf sugar. It will be fit for use when it has been bottled three months.

CURRANT WINE—*To make it.*

PUT a gallon of ripe currants and a pound of fine loaf sugar to two gallons of water, and so in proportion to any larger quantity. When the whole has boiled so long as to dissolve, put to it an ounce of isinglass, which will cause a thick scum to arise on the liquor, and when you have taken that off, let it be drawn into another vessel, and put to it a little yeast, when it must stand three days to work, and when the fermentation is over, let it be drawn into a clean vessel, and stand close covered three weeks. Then bottle it up, only take care that you put into each bottle a little sugar. This wine has a flavour remarkably grateful to the taste.

BLACK

BLACK CHERRY WINE—*To make it.*

HAVING bruised twenty-four pounds of black cherries, without breaking the stones, allow to that quantity six gallons of water; when the water boils pour it on the cherries, and stir the mixture for some time. When it has stood twenty-four hours, let it be strained off; and to each gallon of water add two pounds of sugar well mixed with the cherries. Then put in some yeast, and let the whole ferment two days. The fermentation being ended, draw off the liquor into another vessel, stop it up for three weeks, and then bottle it.

QUINCE WINE—*To make it.*

CLEAN your quinces thoroughly, then grate them, and press through a linen cloth. To every pound of liquor put two pounds of double-refined sugar. When the sugar is dissolved pour off the liquor into another vessel, in which it must stand a week without being stopped, for the more air gets into it the better. Then stop up the cask, and when it has stood six months bottle it off; and it will be fit for use when it has been bottled a week.

SAGE WINE—*To make it.*

SHRED a bushel of red sage very small, and having boiled six gallons of water a quarter of an hour, take it off the fire, and let it stand till it is about as warm as milk from the cow; put into it twenty-five pounds of Malaga raisins, picked and rubbed very clean, and then throw in the bushel of sage which you have already cut small. Stir all the ingredients together, and let them stand for a week in a cool place. Then strain your liquor through a sieve into a cask; work it with yeast for four days; then stop it up close, and let it stand for a week more; at the end of this time add to it two quarts of Malaga wine, and when the liquor looks clear bottle it. Of all English-made wines this is deemed the most wholesome; as sage is the most wholesome herb that grows in a garden.

STRAWBERRY WINE—*To make it.*

BRUISE a gallon of strawberries very much, put them into a bag, and press the juice into a vessel; put to it a toast rubbed on both sides with yeast; let it ferment for three days, then draw off the liquor, put it into bottles, and cork it well. We have mentioned only a gallon of strawberries; but the same rule is to be observed with regard to any greater quantity.

RASPB-

RASPBERRY WINE—*To make it.*

HAVING gathered a number of your best raspberries, bruise them with the back of a spoon, and then strain them through a flannel bag into a stone jar. Put a pound of double-refined sugar to each quart of the raspberry-juice; stir the mixture together, let it stand three days to settle, and then pour off the liquor. Put two quarts of white wine to each quart of raspberry-juice, bottle it up, and you may drink it at the end of a week.

COWSLIP WINE—*To make it.*

INTO six gallons of water put twelve pounds of sugar, the juice of six lemons, and the whites of four eggs well beaten. Put them all into a kettle, let the composition boil half an hour, and keep skimming it constantly. To this add a peck of cowslips if fresh gathered, or, if dry, only half a peck. Put the cowslips into a tub, with the thin peeling of six lemons; then pour on the boiling liquor and stir them about; when almost cold, put in a thin toast baked dry, and rubbed with yeast. Let it stand two or three days to work. It will be a great improvement to put in a quart of rhenish wine, with six ounces of syrup of citron or lemons, before you tun it. Strain it off on the third day, and squeeze the cowslips through a coarse cloth. Then strain it through a flannel bag, and tun it up, laying the
bung

bung aside for two or three days, to see if it works, but if it does not work bung it down fast. It must be bottled when it has stood three months, and will be soon fit for use.

BIRCH WINE—*To make it.*

THE proper time for procuring the liquor from the birch-trees is the beginning of March, while the sap is rising, and before the leaves shoot out; for when the sap is come forward, and the leaves appear, the juice, by being long digested in the bark, grows thick and coloured, though it was thin and clear before.

The way in which the juice is procured is by boring holes in the body of the tree, and putting in fosslets, which are commonly made of the branches of elder, the pith being taken out. You may without hurting the tree, if large, tap it in several places, four or five at a time, and by that means save from a good many trees several gallons every day; if you have not enough in one day, the bottles in which it drops must be corked close, and refined or waxed; however make use of it as soon as possible after you have procured it.

Boil the sap as long as any scum rises, skimming it all the time: to every gallon of liquor put four pounds of good sugar, and the thin peel of a lemon, boil it afterwards half an hour, skimming it very well, pour it into a clean tub, and when it is almost cold, set it to work with yeast spread upon a toast, let it stand five or six days, stirring it often; then take such a cask as will hold the liquor, fire a large match dipt in brim-

L

stone,

stone, and throw it into the cask, stop it close till the match is extinguished, tun your wine, lay the bung on light till you find it has done working; stop it close, and bottle it off at the end of three months.

APRICOT WINE—*To make it.*

STONE your apricots; put them into a large earthen jug; just cover them with water; boil them about two hours, and pour off all the clear liquor; then put more water to them, and having poured that off and mixed it with the former, put some loaf sugar to your liquor, which must be boiled half an hour, and well skimmed. Then set it by to cool, and when cold put some yeast to it, with which it must work four days; then draw it off into another vessel, and you may bottle it for use when it has stood two months in this manner.

RAISIN WINE—*To make it.*

PROCURE a large quantity of fresh Malaga raisins, and let them be put into a hogshhead filled up with clear spring water; keep stirring it twice a day for a fortnight when it must be pressed, and let it run into another vessel, then take a large slice of toasted bread, hot from the fire, rub it over with the best yeast, and let it continue to work twenty-four hours, then draw it

it into another vessel, where it must stand another fortnight, when you must stop it up, and it may be bottled for use at the expiration of a week.

PLUMBS—*To make wine of them.*

TO four gallons of water well boiled, add twenty pounds of raisins: when they have boiled some time, take them off and let the water stand till it is about milk warm; then put to it some yeast, and let it stand to work eight days, always remembering to stir it once in the day; then let it be strained through a cloth, and put to it a quart of damascen-juice, then let it be put into an earthen vessel, in which it must stand four days, then let it be corked up, and it will be ready for use at the expiration of four months.

ENGLISH MOUNTAIN—*To make it.*

TO each gallon of water, put five pounds of raisins, with the stalks pulled clean off, and when they have steeped a fortnight, let the liquor be squeezed into a barrel that has been well aired with brimstone burnt in a rag: when it has done working, let it be stopped close up, and in a month it will be ready to be bottled up for the use of the family.

BARLEY WINE—*To make it.*

BOIL half a pound of French barley in three quarts of water, to which you must add a quart of white wine, the rind of a lemon, half a pound of sugar, the juice of six lemons, and two spoonsful of rose-water; let them boil two hours together, and then strain it through a cloth, and let it be cool, when it must be bottled for use.





Of CYDER, PERRY, MEAD, MUM,
CHERRY BRANDY, &c.

CYDER to keep through the year—How to make it.

GATHER as many pippins, pearmains and genitings, as you intend to make into cyder, and let them be pulled when they are so ripe as to be almost ready to fall. Let them be bruised as small as possible, and when they are reduced to a mash, let them be put into a hair bag, and squeezed gently, till the whole of the juice is extracted out; then pour the liquor into a cask, well seasoned and aired with a rag dipped in brimstone and lighted: put to it a little boiling water, three whites of eggs and a pound of honey; then put to it a little yeast, and let it work five or six days. When it has purged itself of all impurities let it be drawn off into another cask, and when it has stood a week, let it be bottled up. When you bottle it, leave about an inch not filled up next the cork, lest the bottle should burst, or the cork fly, and if you happen to hear the air bursting through the porous parts of the corks, take them out for a few minutes, and then they may be put in with safety. In the summer let the bottles be placed in as cold a part of the cellar as you can find, but in winter, they must be covered over with straw, and if the cyder should happen to grow sour, the adding a little loaf sugar will cure the defect.

CYDER for the present use—How to make it.

PROCURE a number of codlings, as juicy as you can get, but not too sweet, nor quite ripe; let them be laid in hay or straw that is very dry. When they have laid three days cut them into quarters, and take out the hearts, then let them be bruised, and put into clean water, with a few blades of mace, and a handful of the tops of rosemary; mash all these together, and put to every twelve gallons, two quarts of Rhenish wine; when it has boiled two hours let it be drawn off, and set to cool, and it will be fit for use almost as soon as it is cold.

PERRY—How to make it in the best manner.

PROCURE a number of ripe pears proportioned to the liquor you intend to make, and mix with them a few crabs; then let the whole be properly mashed together, until the liquor appears, which must be strained through a cloth, or very fine sieve, then put to it a little yeast, and when it has worked three days, let it be drawn into another vessel, in which it must stand ten days, when it will be ready to be bottled off, and you may drink it as soon as you please.

MEAD

MEAD—*To make it of an excellent quality.*

TO fix gallons of water add the whites of three eggs. When they are properly mixed, put to them eight pounds of the best honey; when they have boiled an hour, put to them a little cinnamon, mace and cloves; let it stand till it cools, and then put to it half a pint of good yeast; when it has worked three days, let it be drawn into another vessel, and stopped close up for a month, when it may be bottled off, and it will be fit for use almost immediately.

MUM—*The method of making it.*

BOIL a hoghead of water until it is reduced to two thirds; put to it seven bushels of wheat flour, one bushel of oatmeal, and a bushel of beans; then mix with it a handful of alder-leaves, with three ounces of barberries; put to it a little yeast, and when it has worked itself from all impurities, let it be drawn off and stopped up close in another cask, with half a dozen eggs mixed with it. It must be kept in the cask two years before you draw it off for drinking.

CHERRY BRANDY—*How to make it.*

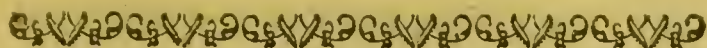
SIX pounds of black cherries, and an equal quantity of red, must be first well stoned; and then squeeze them into three gallons of
 2 brandy,

brandy, and let them remain twenty-four hours; after which strain the whole through a canvas bag, as long as any of the juice will run; then add as much sugar as is agreeable to your palate, and when the liquor is tolerably fine bottle it for your use.

ORANGE BRANDY—*To make it.*

TAKE a quart of water, and boil it with an equal quantity of brandy, adding to it the rind of an orange cut into little bits. When the liquor has boiled half an hour add a pound of loaf sugar, and keep skimming it as the sugar dissolves. Then take it off, and when it is quite cold you may put it into bottles.

DIREC-



DIRECTIONS *respecting the DAIRY ; containing the method of making BUTTER ; and likewise GLOUCESTERSHIRE, CHESHIRE, STILTON, SAGE and CREAM CHEESE.*

BUTTER—*How to make it.*

IN the winter time place your churn in the warmest part of your dairy, but in summer in the coolest. When you have a sufficient quantity of cream for your use ; you must strain it through a clean linen cloth into your churn. When you churn, it is necessary that your strokes should be solid and heavy, which will bring your butter much sooner than strokes which are light and quick. When your butter begins to break, clean the inside of the lid of the churn, and then strike your churn-staff with less force, that the butter may not be heated. In the severest part of winter it will be proper to churn before a slow fire, and in very hot weather it is necessary to place the churn in a leaden cistern filled with cold water. When your butter-milk is drained off, take out the butter, and wash it in clean cold water, which being done, you may make it into rolls, for your own use, or for the market.

Common

Common CHEESE—How to make it.

THE milk that you intend to make cheese of must be made moderately warm: then take a calf's bag that has been clean washed, and put in it some salt with the curd. Make the bag fast with a skewer, and when you use it put in a pan of water mixed with salt: then boil it, and make small holes in it, to let out the liquor, which must be poured into the milk: but take care that your milk is not too warm; for if it is, your cheese will be spoiled: it should be about the same heat as when it comes from the cow. When it has curdled pour the whey from it, and let what remains be well pressed. In this condition let it stand twenty-four hours to dry; then carefully crumble it very small, put to it a small quantity of salt, properly mixing it in, and then put it into your cheese-mould. The pressing your cheese hard makes it keep longer than it otherwise would; but the cheese which is to be eaten while new, is best when it is not pressed so hard.

GLOUCESTERSHIRE CHEESE—To make it.

HAVING carefully prepared your curd, let it be taken off gently, and put into a vat covered with a clean linen cloth till it is dry. Then cut it into small pieces and put it into boiling water mixed with salt, then take it out, and having wrung it from the water, let it stand a day longer in another vat, only that you must
turn

turn it several times. Put it into the press, and when it has laid twenty-four hours take it out and set it up. Turn it several times for a month, and it will be ready for use at the expiration of eight or nine months.

CHESHIRE CHEESE—*To make cheese in the same manner as in the county of Chester.*

DO not break the curd, but draw it gently on one side with your hands, and press it as softly as possible, that the whey may run out without hurting the milk. When you have got out the curd put it in a vat, and keep turning it, and mixing with it a great deal of salt; then mix the curd as small as possible, and put it in a mould eight inches deep. It must be pressed very hard, and when taken out let it be put upon a shelf and turned once every day for a month; then cut a hole in the middle and pour in half a pint of sack, which will immediately dissolve through the cheese, when you must put in the piece that was taken out, so close that it may not be damaged, then set it in the cellar, and it will be ready for use in about a twelvemonth.

STILTON CHEESE—*How to make it.*

TAKE ten gallons of morning milk, and five gallons of sweet cream, and beat them together: then put in as much boiling spring-water as will make it warmer than milk from the
cow:

cow: when this is done put in runnet made strong with large mace, and when it is come (or the milk is set in curd) break it as small as you would do for cheese-cakes, and after that salt it, and put it into the vat, and press it for two hours.

Then boil the whey, and when you have taken off the curds, put the cheese into the whey, and let it stand half an hour; then put it into the press, and when you take it out, bind it up for the first fortnight in linen rollers, and turn it upon boards for the first month twice a day.

SAGE CHEESE—*How to make it.*

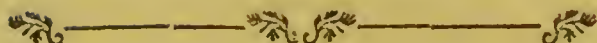
YOUR curd must be prepared in the same manner as for the common cheese; and squeeze as much of the juice out of sage and spinage as will give it a fine greenish colour; put it to the curd, with which it must be properly mixed, then put it into the mould, and press it in a moderate manner; and it will eat very agreeably at the expiration of about six months.

CREAM CHEESE—*How to make it.*

TO twelve gallons of milk, just as hot as when it comes from the cow, put two spoonsful of runnet, and in half an hour it will be curdled. Break the curd with a delf plate, and take care to keep it from getting to the bottom; then let it stand half an hour, when you must draw a plug
fixed

fixed to the middle of the vessel to let the whey run out. When it is properly drained, put the curd into a clean canvas bag, and roll it up and down till the rest of the whey is drained off, then hang it up till it be dry, when it must be put in a thick mould and a flat stone laid over it. When you take it out of the mould, cut it in slices of an inch thick, by drawing a silken thread gently and regularly through it. Put the slices thus cut upon a clean board, and sprinkle a little salt over them, taking care to turn them twice each of the first four days. Then lay them on strewed nettles eight days more, when they must be set up to dry. A few days keeping makes this cheese fit to eat.





DIRECTIONS *for PICKLING common English fruits and vegetables; with other particulars necessary for the country housewife to be acquainted with.*

General RULES to be observed respecting PICKLING.

STONE or glass jars are the most proper vessels in which to make and keep pickles; for common earthen vessels are soon penetrated by the vinegar and salt. A wooden spoon drilled with small holes is the best thing to take out your pickles with; but never put your fingers into the jar; for that would soon spoil the pickle.

WALNUTS—*To pickle them.*

HAVING first scalded the walnuts put them into water, where they must remain ten days, only the water must be changed once every day; when you take them out, let them be dried with a clean cloth, then put to them white wine vinegar, sliced ginger, pepper and horse-radish; throw into the vessel as much salt as is necessary, according to the number of walnuts, with a little garlick and mace, then let the whole liquor be poured off and boiled up together and poured upon the walnuts; let the vessel be stopped up and kept close, and your fruit will be equally fine both in colour and flavour.

FRENCH

FRENCH BEANS—*To pickle them.*

HAVING washed them clean lay them in salt brine three days, when they have been taken out of the brine and dried, put them in an earthen dish, and mix white wine vinegar, with salt, pepper and garlick; then boil all together and pour it hot upon the beans; lay a flat stone over the vessel to keep out the air. 'This pickle is deemed as good as any that is made.

CUCUMBERS—*To pickle them.*

HAVING gathered as many as you intend to pickle, put them into a stone jar, then take as much spring-water as you think will cover them: to every gallon of water put as much salt as will make it bear an egg; set it on the fire, and let it boil two or three minutes, then pour it on the cucumbers and cover them with a woollen cloth, and over that a pewter dish; tie them down close, and let them stand twenty-four hours; then take them out, lay them in a cloth, and another over them to dry them. When they are pretty dry, wipe your jar out with a dry cloth, put in your cucumbers, and with them a very small quantity of dill and fennel. For the pickle, to every three quarts of vinegar put one quart of spring-water, till you think you have enough to cover them; put in a little bay-salt and a little white, but not too much. To every gallon of pickle put one nutmeg cut in quarters, a quarter of an ounce of cloves, a quarter of an

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ounce

ounce of mace, a quarter of an ounce of whole pepper, and a large race of ginger sliced; boil all these together in a bell-metal or copper-pot, pour it boiling hot on your cucumbers, and cover them as before. Let them stand two days, then boil your pickle again, and pour it on as before; do so a third time; when they are cold cover them with a bladder and then a leather. Observe always to keep your pickles close covered.

ONIONS—*To pickle them.*

PICK out a number of your smallest onions: take off only the outward dry coat, then boil them in one water without shifting, till they begin to grow tender; then drain them through a cullender, and let them cool; as soon as they are quite cold, slip off two outward coats or skins, slip them from each other till they look white, rub them gently with a fine soft linen cloth, and lay them on a cloth to cool. When this is done, put them into wide-mouthed glasses, with about six or eight bay-leaves. To a quart of onions, add a quarter of an ounce of mace, two large races of ginger sliced; all these ingredients must be interspersed here and there, in the glasses among the onions; then boil to each quart of vinegar two ounces of bay-salt, skim it well as the scum rises, and let it stand till it is cold; then pour it into the glass, cover it close with a wet bladder dipped in vinegar, and tie them down. Cold vinegar must be added as often as the pickle is too low in the jar.

CABBAGES—*To pickle them.*

PROVIDE two quarts of vinegar, with some mace, and two ounces of pepper, put it on the fire, and when it has boiled about ten minutes, cut the cabbages into thin slices, and pour it upon them in earthen pots, which must be tied up and corked, to prevent the air from getting in—and your pickle will be fit for use in ten days.

ARTICHOKES—*To pickle them.*

PUT a quantity of cold water mixed with salt into an earthen pot, and when it has stood six hours with the artichokes in it, then take them out and put them into water boiling hot, and when you have drawn the leaves from the bottom, let them be washed clean, and put into an earthen pot mixed with vinegar, pepper, salt, cloves and mace; then pour over them some melted butter, until it is half an inch thick above the liquor; when you have put it into a clean earthen pot, let it be stopped close up, and tied down as hard as possible. You may eat your artichokes after standing a month, though they will keep good through the year.

MUSHROOMS—*To pickle them.*

S E L E C T those which are small and hard, cut off the stalks, and when you have washed them clean, rub them with a very smooth flannel; boil them in water mixed with salt, until they are white; then let them be strained through a cloth and put into cold water and salt two or three days, changing it twice every day, after which you must pour upon them some white wine vinegar, mixed with cloves and mace boiling hot; then put to it some pepper, ginger and garlick, always remembering to keep the vessel close covered with a plate, stone, or other weight, to prevent the air from getting in, otherwise your pickles will be spoiled.

ASPARAGUS—*To pickle it.*

F I R S T put your asparagus in a glazed earthen pot, then pour upon it water boiling hot, mixed with salt, then let it be closed up in a pot, and kept fast covered; but when you use them they must be taken out two hours before and laid in cold water, then boil them, and let melted butter be put to them, and they will be fit to be sent to table.

BEET-

BEET-ROOT—*To pickle it.*

BOIL a spot of spring-water ; then put in your beets, and let them boil till they are tender ; then peel them with a cloth, and lay them in a stone jar ; take three quarts of vinegar, two of spring water, and so do till you think you have enough to cover your beets. Put your vinegar and water in a pan, and salt to your taste ; stir it well together till the salt is all melted, then pour them on the beets, and cover it with a bladder ; but your pickle must not be boiled.

CAULIFLOWERS—*To pickle them.*

HAVING picked out a number of fine cauliflowers, pull them into small pieces, pick the small leaves that grow in the flowers clean from them ; then have a broad stew-pan on the fire with spring-water, and when it boils, put in your flowers, with a good handful of white salt, and just let them boil up very quick ; be sure you don't let them boil above one minute ; then take them out with a broad slice, lay them on a cloth and cover them with another, and let them lie till they are quite cold. Then put them into wide-mouthed bottles with two or three blades of mace in each bottle, and a nutmeg sliced thin ; then fill up your bottles with distilled vinegar, cover them over with mutton fat, over that a bladder, and then a leather. Let them stand a month and then use them.

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But if you find the pickle taste sweet, in this case pour off the vinegar, and put fresh in, the spice will do again. They will be fit for use at the expiration of a fortnight.

RADISH PODS—*To pickle them.*

HAVING made a pickle, with cold spring-water and bay-salt, strong enough to bear an egg, then put your pods in, and lay a thin board on them, to keep them under water. Let them stand ten days, then drain them in a sieve, and lay them on a cloth to dry; then take white wine vinegar, as much as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves and Jamaica pepper. Pour your vinegar on boiling hot, cover them with a coarse cloth, three or four times double, that the steam may come through a little, and let them stand two days. Repeat this two or three times; when it is cold, put in a pint of mustard seed, and some horse-raddish: let the whole be covered close till fit for use.

BROOM-BUDS—*To pickle them.*

HAVING dried them in linen bags then take a gallon of water, and a handful of salt; let it boil half an hour, and then put in the bags with the broom-buds; take them out and let them dry, then take them out of the bag, and pour the liquor upon them in an earthen pot; but

but do not close them up for two or three days, for during that time you must frequently turn them; then close them up, and when they have been kept a month they will be ready for use, which must be by boiling them in their own liquor two minutes, and when they have stood to cool let them be served up. The flavour of this pickle is deemed very grateful.

FENNEL—*To pickle it.*

HAVING gathered your fennel, tie it in bunches: then set spring-water on the fire, with a handful of salt; when it boils put in your bunches, just give them a scald, then lay them on a cloth to dry; when cold, put in a glass, with a little mace and nutmeg, fill it with cold vinegar, lay a bit of green fennel on the top, and over that a bladder and leather; and thus prepared, keep it for use.

GRAPES—*To pickle them.*

COVER your grapes with vinegar, add to it a handful of salt, and let it boil a few minutes, then take out the grapes and let both them and the liquor cool; then get a clean glazed earthen pot, and put them into it, making the pot fast at the top.

LETTUCES—*How to keep them green.*

TAKE a seasoned barrel, and cover its bottom with dry sand sifted clean, then put one row of lettuce above another, or if the barrel be deep put two. Let the barrel be put in a dry place, and when the frost begins cover it with straw, and they may be preserved for use in the winter.

A PIG—to collar it.

HAVING first taken the bones out of the pig, provide the yolks of six eggs, and mix them with parsley, bruised hard together; then take thin slices of ham, that has been well boiled, with six blanched almonds, some lemon-peel, and a handful of sweet herbs; tie all these ingredients close up with the pig and the bones, and let them be boiled in broth two hours, and then pressed hard till cold, when it will be fit to be carried to table.

MUTTON HAMs—*To make them.*

CUT your mutton to the shape of a ham, then take a pound of common salt, an ounce of salt-petre, and a pound of coarse sugar; and having rubbed them all over the ham, let it lay in a tray a fortnight, with the skin next the bottom and the fleshy part uppermost, taking care
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to baste it every day ; then let it be rolled in very dry saw-dust, and smoaked at least a fortnight more, taking care the fire be made entirely of wood. When it has hung a few weeks in a dry place, let it be cut into thin slices and broiled, which is deemed a preferable method to boiling for the mutton hams ; though many persons eat them boiled.

ARTIFICIAL BRAWN—*To make it.*

TWO pounds of the hand of pork must be boiled with three neats feet, and when you have taken off the flesh from the feet, let it be put to the pork and tied up as tight as possible : when you have tied the cloth round it, let it be boiled till it is extremely tender, let it hang a few days, and then cut it in slices, as brawn is sliced.

A HARE—*To pot it.*

BONE your hare, and put to it a handful of sweet herbs with some slices of fat bacon ; let it be properly seasoned with salt, pepper, mace and nutmeg, then put to it a pint of claret, and beat the pieces small in a mortar ; let it be then put close into a dish, and when it has baked half an hour in the oven, put clarified butter to it, and carry it to table.

COLD

COLD BEEF—*To pot it.*

FIRST cut your beef into small pieces, then let it be beaten well in a mortar, and mixed with melted butter; add to it three anchovies sliced thin, or more or less according to the quantity of the beef, and when you have put them into the pot, let it be covered with clarified butter.

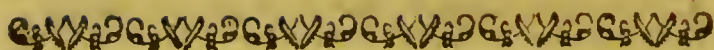
HUNG-BEEF—*To make it in the best manner.*

PROVIDE the navel of a bullock, and when it has hung in a cool cellar a few days, let it be taken down and washed clean; then take two pounds of salt, and half a pound of salt-petre, put to the salt a quarter of a pound of brown sugar, and when they are all properly mixed, rub the hollow parts of the beef with it; then let it lie till the salt dissolves, turning of it every day; then let it be hung up near a slow fire for about a fortnight. The best way to dress it is to boil it in spring-water until it is very soft; but it may be either fried or broiled. Hung-beef is sold in the ham shops of London, and is a very common dish in Yorkshire, and many of our northern counties.

CATCH-

CATCHUP—How to make it in the best manner.

PUT a pint of the best white wine vinegar into a wide-mouthed bottle; then peel some cloves of shalot, and put them into the vinegar, with a quarter of a pint of red wine; when it has boiled ten minutes, put in twelve anchovies, washed clean, with the bones taken out, and add a glass of white wine. When they are cold, cork them up close in a bottle for a week. Before you cork them up a second time, put to it another glass of wine, a little pepper, some sliced ginger, with a few cloves and a little mace, some lemon-peel, and a little grated nutmeg, and when they have all boiled half an hour over a slow fire in vinegar, put to it some horse-raddish, and mix it with what you prepared before, then put the whole into an earthen dish, corked up and tied down close, to prevent the air from getting in, and your catchup may be used at the expiration of fourteen or sixteen days.



Full INSTRUCTIONS *how to brew* BEER
and ALE.

DIRECTIONS *for* MASHING.

THE first operation to be performed in brewing, and indeed the most essential, as on it depends the success of all the succeeding ones, is the mashing, or well steeping and mixing the malt in the water, that the virtue of the former may be properly impregnated with the latter. A moderate degree of heat will suffice for this purpose, which should be preserved for some time with as much regularity as possible, to prevent the mistakes which often arise from long mashing and beating the malt, which experience has shewn to be productive of much mischief, and frequently spoiling the beer.

It is evident a moderate degree of warmth is sufficient to extract the virtue of malt; for if quite cold very little of its strength would be obtained, and if boiling hot it would be attended with nearly the same effect. Therefore as one degree of heat alone is sufficient to extract the virtue of the malt, great care should be taken to continue that heat as nearly as possible to bring it to perfection. The common method is to put the malt into the water when as near as can be judged it is of a proper degree of heat, and from that moment leave it cooling, but if the method be ever so right at first, the heat not being regulated, it
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will prove ineffectual: to remedy which some advise the beating of the malt or keeping it overlong in the mash, both of which practices are very erroneous, the one thickening the liquor with flour, the other deadening it with the earthy part of the grain.

We would therefore recommend the former method, by continuing the same degree of heat for so long time as is necessary to extract all the valuable part of the malt. This may be easily effected by placing the mashing-tub in a larger vessel full of hot water, which may be replenished as it cools. This method being properly attended to, the whole operation may be completed in the space of two hours. We also advise that particular care may be taken that the water be perfectly pure, clean, and well tasted, to which, when put in the copper, may be added a quarter of a pound of hops, with an ounce of common Salt. When beginning to heat, in order to keep in the spirit, sift as much malt as will just cover it over, through a coarse sieve. Let the water just simmer but not boil: then draw it off and let it stand till it is perfectly clear. When in this state put in the malt in small quantities, and to prevent its clodding together, keep stirring it during the whole time of its running in, and a short time after, that it may be well mixed with the liquor.

Let it remain in this manner one hour and three quarters, during which time another copper of water must be prepared equal to the heat of the first, lightly covering it with malt, and made just to simmer.

The first wort is now to be run off. The quantity of hops for three hogshheads of beer must

be eighteen pounds. As one hoghead is now in the mash, tie six pounds of hops, rubbed well between the hands, and sprinkled with a very little salt, in a coarse bag, which put into the receiver: then let the wort run out upon the hops in a very small stream. The salt will be no ways disagreeable to the wort, but will give it a spirit, and make it extract the virtues of both malt and hops, superior to water alone. During the time of the wort's draining from the malt the mash-tub should be gradually supplied with boiling water from the copper. Three mashings must be made from this quantity of malt, to follow each other without intermission, so that the malt may never grow dry.

The copper being empty, the wort and hops in the receiver must be put in and made to boil briskly for the space of a quarter of an hour, when it must be drawn off and the copper again supplied with water for the last time.

This process must be exactly the same as the two former, except when the wort is drawn off and the water again let into the copper, the heat should be somewhat greater than those preceding, as the strength of the grains being partly exhausted, they require an additional heat to extract their virtues. The last mash being made, put in the remainder of the malt, and let it stand, keeping the same degree of heat as before mentioned. The copper having received the second running of wort, let it boil twenty five minutes, and then run it into the coolers. One mashing now only remains, which must continue in the tub an hour and a half. The last quantity of hops must now also be bruised as before, but without salt, the wort being now thinner, the
effect

effect will be the same when put in the receiver. After the mash has stood a proper time, let it run off in a stream somewhat larger than the former, and when it is all run off, put it in the copper with the whole quantity of hops. Boil it all together the same time as before, and then run the wort into the coolers.

INSTRUCTIONS *for cooling the WORTS.*

THE whole strength and virtue of the malt being now produced from the worts being properly mixed, gives the fine flavour and excellent bitter of the hops, without any of that unpleasant taste which frequently arises from their being over-boiled. The efficacy of this method is evident from the excellent flavour and length of time the beer may be kept; which plainly evinces the hop has done every thing required of it; and that the wort has all the virtue of the malt, and that mere chaff is left remaining for grains.

One great error in brewing is boiling the wort too long, till it becomes too thick to ferment, and the sediment not getting clear down, it will be impossible, with the greatest skill, ever to make it a compleat drink, whereas the hops being put into the receiver and soaked by degrees, their virtue is extracted with so little boiling that will not damage the drink, nor occasion what the brewers term foxing. The usual opinions and common practice differ from this receipt, as it is customary for the second to boil longer than the first, and the third than the second, which in

some cases may be right; but it is presumed the practice here recommended will be found of the greatest utility: yet after all, the eye and taste are the most competent judges, and must determine whether it is necessary to run the worts off immediately, or keep them longer in the copper.

Method of BREWING in general.

AS the design of this part of our book is to give the most plain and simple instructions for brewing, so as to render it easy and familiar to the meanest capacity, we shall give such directions as are necessary for making malt liquors of all kinds and every denomination. We shall therefore begin with the old method, and treat of brewing as practised in the common family way, after which we shall give the newest improvements in a concise and regular manner.

To impregnate the water with the strength of the malt a certain degree of fermentation is necessary; and many persons make use of ingredients very disagreeable and quite unnecessary to obtain it. Great care must be taken that a due degree of heat be preserved, which alone is sufficient to answer the purpose intended. We have already cautioned you against too long mashing: this observed, with very little boiling of the hops, makes the general improvement in family brewing; the sooner the virtue is got out of the malt, and the shorter the way of impregnating it with the liquor, the better; as tedious preparations destroy the very essence of this delicate fruit.

In order to communicate the virtue of the malt to the water, it should be broke by a mill, but not ground fine: if it is just cracked, so that no grain comes out, it is sufficient, the intent being to take out the virtue, but not to mix it as a paste.

After the malt is ground it should be put in a cool room to mellow, where no sun comes: the time required is according to its kind. Three days may be allowed for brown malt, but only one or two for the pale kind; as the air takes least effect upon the brown, owing to the quantity of fire used in drying it. After being thus exposed in the air, less mashing will be required, and the beer will be much stronger than it would be any other way with the same quantity of malt. Great care must be taken that the place be perfectly dry so that it gets no damp in lying. Observe that the brewing-vessels be quite sound and clean: as the whole depends on fermentation the least foulness will disturb the operation, and also communicate an ill scent to the liquor; therefore every tub should be well boiled and exposed to sweeten in the air.

It is adviseable in all families to brew as much at once as the vessels will hold, as the greater the quantity, the better it will succeed. However, for the instruction of small families, we shall consider five bushels of malt only to be brewed into strong and small beer, in such a manner as to answer every expectation.

Of BREWING as practised in small families.

A Copper which will contain twelve pails of water, is sufficient for five bushels of malt. Heat the water with a brisk fire, then sprinkle half a peck of malt upon the surface, where let it swim till the water is beginning to boil, then draw it into the mash-tub and let it cool. When the steam which at first arises from it begins to abate, and it becomes so transparent as to see your face in it, the malt may be put in, as tis then judged to be in a proper condition to receive it. Reserve half a bushel of the malt, which will be wanted hereafter; the remainder pour gently into the tub, and keep it stirring for some time, till the whole is well mashed together, but without breaking the malt; which is a practice, as we have before observed, very erroneous, and should be carefully avoided. When it is properly stirred into the water, sprinkle in the malt which was reserved, then cover the tub with sacks to keep the same degree of heat as the water had when the mash was first made. Let the copper be again filled with water and made to boil, which after the first wort has stood covered about two hours, should be let into the mash-tub; at the same time opening the tap of the tub sufficient to let the liquor run in a very small stream into the receiver, till there is a sufficient quantity to fill the copper. This wort has all the flavour of the malt, and is as clear as fine old beer. When this first wort is in the copper, put in a pound and half of hops, tied up in a canvas bag; which, at first, will swim on the surface, but will sink to the bottom in the course of the boil-

boiling, when according to the common rule it is sufficiently boiled; but this rule is not to be depended on alone, as much less boiling than is commonly used will do and the beer be the better for it. Experience has proved that the hop, when green, will keep longer upon the surface, and the drier it is the sooner it will sink, which frequently happens before the virtue is all extracted. When the wort is sufficiently boiled may be also judged by its breaking; but the method most to be depended on, is from the taste. After it has boiled some time take a little in a bowl, which after standing in the cold, will curdle and grow into little lumps, which is called the breaking of the wort; by continuing the boiling, these lumps will again unite and sink to the bottom, when it is also judged to be sufficiently boiled; but here again we should have recourse to the taste; as that alone will determine, when the hop has given its whole virtue to the wort.

The breaking of the wort being attended with so many accidents, it is impossible to ascertain with any degree of certainty, the exact time when the boiling is enough.

We shall here mention a few instances, which will forward the breaking of the wort; such as the larger the quantity of wort which is boiled, also the older the malt; for if the malt be taken fresh from the kiln, there will be scarce any breaking attend it: likewise the degree of heat in boiling, as the faster it boils, the sooner it breaks. From these instances only it is evident, that the breaking of the wort, may be influenced by so many accidents, that it cannot be admitted as a general rule: particularly, as the proper boiling of the
wort

wort is the most essential part of the whole operation.

The custom of long boiling not only deadens the taste, but impoverishes the strength of the beer; the sediment arising from the meally part of the malt and the heavier tincture of the hop, depriving the beer of a part of that strength which was originally contained in the wort; consequently as the sediment encreases, from the length of time in boiling, the beer decreases in strength.

When the wort is boiled off, draw or ladle it out of the copper, and run it through a sieve into the coolers, where let it remain: in the interim, stir about the mash in the tub, with more warm water, to which may be added a little fresh malt, as it is practiced by the common brewers in London; when drawn off put in the same quantity of hops, and boil it up as before.

We have now given sufficient directions for the plain method of brewing as far as the boiling off: but a different method must be used in the practice according as your intention is; whether your design be to brew strong beer only, or both strong and small. Agreeable to this method some fresh malt should be added to the second mashing, and the wort produced will be, in proportion to the quantity, almost equally strong with the first; there will be now two coppers of strong beer both wholesome and pleasant. By the same rule you may, by altering the quantity of malt only, make it stronger or weaker at pleasure. What remains in the tub, by mashing it again with cold water, and boiling it up with the old hops, will produce an indifferent sort of small beer: but if good small beer is required to be
made,

made, with the ale, the second mash must be managed in a different manner.

It is evident that when good small beer is intended the strength must be taken from the strong, but even then the virtue of the first mash must run clear off for the strong; the second copper must be poured on quick, and permitted to be drawn off in a large stream. The second mash will be much inferior to the first; but, when mixed in the coolers, there will remain virtue enough in the malt to make tolerable small beer. A small addition of fresh malt will enliven it so much that no person who intends it for his own table should omit that assistance.

Agreeable to this practice of making good small beer after the strong, when the second wort is off, let a fresh copper of water be put on the grains, lightly cover it over with half a bushel of malt, put in half the quantity of hops allowed to the former, and draw it off gradually; by the same method and from the same grains, another running may yet be drawn off, but it will prove very indifferent beer.

When the first mashing is cool, you may begin fermenting with yeast, which is the best ingredient for that purpose, and notwithstanding all possible care has been taken in the former operations, the beer will be better or worse according to the method used in managing this article. In winter let the wort be milk-warm when the yeast is put in, but in summer let it be cold first. Let it be done in this manner: put some yeast in a bowl, mixed with a little of the wort just warm. At first the yeast will swim at top, but with a little assistance, after some time it will be blended with the wort, and begin the
fermen-

fermentation. Then mix it in the working-tun, with the wort drawn from the coolers. As the fermentation increases, the surface will be covered with a curly head, of a fine pale colour; if a light froth or blisters appear, it plainly denotes the wort was too hot when the yeast was put in. Little heat is sufficient to promote fermentation, the temperature of the air alone being enough in the summer months, and the worts never ferment so well as in that season. In the colder season the same temper of heat should remain as to make it equivalent to the cooled wort in summer. The proper quantity of yeast for a hoghead of such wort is a quart.

If you find in the working, the wort not come properly on, make a kind of artificial head, with a little fine wheat flour, sifted over the surface, which, kept in the air, will produce a natural one in a short time. If this method should fail it must be the effect of the air; the temperature of which, keeps the liquor too cold for fermentation. To remedy this, let a stone jug down gradually into the wort, filled with boiling water, which will warm the liquor as it goes; thus giving a gentle heat to the whole, which will gradually bring on the fermentation.

Other methods are frequently used for the above purpose: many put ginger into the wort, while others prefer jalap. If these fail, the working is sometimes brought to a proper pitch by putting a handful of bran into the vat, tied up in a piece of canvas, or the whites of two or three eggs beat up with brandy.

It often happens, on the contrary, that beer works too fast; occasioned by the weather being too warm, or the beer having too much yeast in
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it: when this is the case, a little fresh wort should be put in, and stirred gently with a bowl, which will very soon bring it to a right condition. If this method fail another may be tried, by rubbing a small quantity of fresh butter over a clean oak board, which place gently within-side the vat, and may be again taken out as soon as it begins to shew its effect on the wort.

After you have brought the fermentation to a right standard, keep it carefully so, two days and nights or longer. Some persons make a practice of beating the yeast at different times into the wort, and keeping it in the tun a much longer time; which certainly adds strength to the beer, but at the same time, deprives it of that agreeable flavour which attends it when worked only a moderate time. In the former way, which is found to be the best practice, when the yeast falls, put the liquor into the vessel, and when it has finished its working it will be ready for service. Observe the same method also of managing your small beer: and thus you will produce a hogshead of each liquor, both wholesome and pleasant.

This plain method may properly be called the common family way, and will answer the purpose extremely well, where the liquor is not intended for keeping. The art of brewing has been greatly improved of late years, and is still capable of being brought to much greater perfection. We shall now point out the several methods to be made use of for that purpose, the first step to which is a separate brewing of every kind of malt liquor.

DIRECTIONS *for brewing the best sort of* STRONG
BEER.

SUPPOSE three hogsheads of the best october, or strong beer, is required to be brewed; take five quarters of fine malt which has lain in a heap about three months to mellow: let it be perfectly sound, clean, and free from dirt or dust of any kind. Let every grain be just broke by grinding, and no more: then place it in a heap for the space of eighteen hours, in a cool shady place, when it will prove perfectly fine malt, and in a proper state for brewing. A larger or smaller quantity may be brewed in the same manner, by proportioning the quantity of ingredients.

INSTRUCTIONS *for* WORKING.

THE methods practiced in common brewing of letting the worts cool separately, and let into the tun one after the other, is a custom very erroneous; for unless they are perfectly mixed, the fermentation will never be regular; which cannot be done so well as when the different parcels are all warm. For which reason we would recommend the running off the worts one to the other, from the copper into the coolers. And when there are two backs or coolers large enough to admit it, run all the three worts into the upper back, and let the whole stand two hours; then draw it gently into the under back, to prevent any sediment from coming in with it. In mild weather, let it remain in the second cooler till

till quite cold : on the contrary, if a cold season, let a small degree of heat remain in the wort : then gently draw it into the tun, so that it may not be disturbed in falling in.

We think it necessary here to mention the difference arising from this method of working (which we look upon much superior in many respects) to that commonly practised. However trifling the variation may appear in itself the excellency of brewing depends entirely on it. The method usually practiced is for the worts to lie thin in cooling, and then let into the coolers one parcel after another, and from thence to the tun ; but the method of brewing here recommended has been found by experience of the greatest efficacy. According to this practice, the three hogsheads of wort being together, will cool better than in parcels, mellowing all the time and exhausting less of the spirit than is generally the case when the wort is laid thin ; the air having great power in evaporation.

These and many other disadvantages attend the common practice, which are not only prevented by the method here advised ; but the liquor will also receive many benefits ; such as mellowing the wort ; a proper mixing of the three runnings with each other, and consequently rendering the liquor alike before the working begins, and will also prevent any accidental foulness which might happen to stop a perfect fermentation. The giving time to separate any improper substance from the wort, must certainly be of the greatest utility, as it is well known how delicate a point the working is, and that the least foulness will prevent it. The fermentation can never be regular unless the working begins in the

whole liquor at one time, which must be by a perfect mixture of the several parts.

The wort being now in the tun, mix the yeast with a little of the wort in a large bowl. A reserve of the wort should be made, in order to check the fermentation when running too high, which sometimes will happen, and cannot be foreseen. About three quarts of yeast will be sufficient for this quantity of beer. When mixed gradually in a bowl with the wort, put it gently into the tun. Let it be covered close up, and observe carefully, at times, that the fermentation goes on in a proper manner; which is to begin gently, and gradually increase. A flowery head will first appear upon the liquor, which will thicken by degrees into a yellowish crust, from which a sharp scent will arise. The head will continue thickening, and the scent increasing for the space of three days and nights, when it will decrease by degrees, and the liquor may be got into the casks.

To increase a slow FERMENTATION.

FROM a variety of accidents, it will sometimes happen that the fermentation will be too weak, at other times, on the contrary, too violent; in either case the mildest remedy is certainly the best. To heighthen the fermentation when too slow, gently stir in the yeast two or three times with a clean whisk, scalded in boiling water, and wiped perfectly dry; some warmth still remaining when you put it in the liquor, and this, assisted by the motion, will first bring on a gentle

gentle fermentation, and afterwards extend itself to the whole. This method alone, used at a proper time, when the slackening first appears, will prevent the necessity of other expedients disagreeable in the consequences, and in some cases prejudicial to health. If by accident the wort should remain in such a low state of fermentation as that the stirring in the yeast has not the desired effect, recourse must be had to the methods already directed in common brewing. Close covering will always assist the fermentation, therefore when different methods are tried to bring it to work, the covering should be increased in proportion.

Of decreasing a FERMENTATION when too violent.

GREAT care is also required in this, as well as the preceding article. The wort being too hot when the yeast is put in, or the weather being over warm, will frequently occasion an excess of fermentation: in this case, when the head rises and swells into large blisters, nothing more is necessary than adding some of the cold wort, which was reserved for that purpose, to that already in the tub, which seldom fails of bringing it to a proper temper. More or less of this must be used in proportion to the violence of the fermentation; this may also be assisted by uncovering the tub, which, after the wort is brought to a proper condition, must be carefully covered again as before, otherwise the strength of the beer will be decreased by the evaporation, and also

that a second fermentation is expected when the beer is in the cask.

If the spirit of the beer is exhausted by leaving the tub uncovered, this will not happen, and consequently the beer will never be fine. Beer worked in an open tun, as is sometimes practiced, never attains that clearness and fine flavour, so agreeable to the taste, found in that which is carefully worked under cover. No beers are so fine, if rightly managed, as those worked in a cask: but of this we shall speak more hereafter. If the above method does not answer the purpose designed, let in as much air as possible, by opening the doors, windows, &c. but add no ingredients of any kind.

If neither of these succeed, draw the wort off into smaller vessels, which may be easily proportioned according to the degree of excess. One method commonly practiced is the putting in of pewter plates and dishes, the grease on which will operate, notwithstanding their having been washed. A better method is the buttered board as before directed: but neither is proper. By beating the head down as it rises, the fermentation might be continued eight or nine days, which would add strength to the beer, but much injure the taste.

As this brewing is intended for the finest beer, the fermentation should rise to its proper height, and naturally decline in the same manner. When the wort is brought to a state of rest, is the time for getting it into the cask, where a second fermentation is intended, or rather a continuation of that in the tun, which only can make the beer perfectly fine.

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DIRECTIONS *for casking the BEER.*

THE wort should be let out of the tun, by a cock placed about five inches from the bottom, that the wort may come clear off without any of the sediment; of which there generally remains a great quantity at the bottom. This sediment, in which there is great strength, will be of much use to the small beer that may afterwards be brewed.

Let the casks be properly prepared to receive the wort; if seasoned with small beer the better, as new casks are not proper for this fine beer. Clean them thoroughly with boiling water and a hard broom. The motion of the liquor while drawing into the casks will affect the fermentation, and occasion a fresh working, which must be permitted to come out at the bung-hole. As the quantity is diminished let it be replenished by the same liquor, a quantity of which should be reserved in a vessel for that purpose. Great care should be observed in supplying this deficiency in the casks; a tin funnel with a long spout, should be made use of for this purpose, which should be buried two or three inches in the beer, and the reserved liquor let gradually into it.

When the fermentation is quite over, and the liquor at perfect rest; stop up the casks very close, and supposing it brewed in October, which is the best month for that purpose, let it remain quiet till the spring following. In this time it will fine itself to great perfection. The cold of winter will prevent all intestine motion, but the spring will have a different effect on the beer: a new fermentation will then begin, which will
 conti-

continue during the whole summer. About this time the vent-hole should be occasionally opened, to watch the beginning of the fermentation, which once begun, the whole must be continued open till the beginning of the autumn. If the opening the vent-hole be omitted till the power of fermentation has increased, it will endanger the bursting of the vessel.

About Michaelmas the last fermentation will naturally cease, one uniform taste will prevail, and nothing remain wanting to perfect the beer, but clearness. This is an essential article in all malt liquors; but in this, which has been attended with so much care and expence, must not be omitted. Isinglass is the only ingredient necessary for this purpose, and may be used in the following manner. Take two ounces of isinglass, let it be well beaten and cut very small; mix it well in a gallon of the beer, and then let it stand till it is quite dissolved; when it must be strained through a coarse cloth. When put into the vessel, stir it about till it is well mixed with the whole: this will occasion some motion in the liquor, therefore the bung must be only laid lightly over, and not stopt close down till it is again at rest; then close up the bung, and leave a little opening at the vent hole: let it stand three weeks, when the liquor will be perfectly compleat and fit for drinking.

If the beer is intended for bottling, the proper time will be at the expiration of one year, after which it should stand another year in the bottles to give it perfection; so that from the brewing, to the drinking, should be two years.

Whoever strictly observes these rules, cannot fail of having good October, or fine beer. As to
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the strength, it may be varied at pleasure, only by encreasing or diminishing the quantity of malt. The quantity in this receipt is about thirteen bushels to the hoghead, which we presume will be sufficiently strong: some there are who make use of only ten or twelve bushels; while others extend it to twenty, but a medium we would always recommend, as being more agreeable to the taste and conducive to health.

To brew common ALE.

THIS liquor, which is designed for drinking soon after it is brewed, requires less strength; and less tincture of the hop. The methods practiced in all kinds of brewing are in general the same; but as there are some things necessary to be regarded, we shall here give proper instructions for the management of this kind of drink.

As some standard must be fixed, we shall make the allowance eight bushels to the hoghead, which will produce an excellent drink. Take six bushels and a half of amber-malt, and one and a half of high dried, or brown, which will mix better than porter-malt, in the mash. Let them be ground together, but not fine. After standing in the sack eighteen or twenty hours, it will be ready for brewing. As much soft water must be boiled as will be sufficient to soak up the malt, and produce a clear hoghead of wort: make a brisk fire, and put into the copper a large spoonful of salt, clear the scum from the surface, and sprinkle on it about three quarts of bran. When the water is beginning to boil, skim it
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again, when it will appear perfectly clear; draw half the water into the mash-tub and damp the fire, where let it remain till the steam is intirely gone. Pour in the malt gradually, and let it be kept stirring all the time, to prevent any lumps. Cover it carefully up for the space of two hours, keeping, as near as possible, the same degree of heat, by pouring hot water between the vessels. At the expiration of two hours, tie three pounds of hops in a coarse canvass, first rubbed to pieces between the hands; put them into the receiver, and let in the wort, running directly upon the hops, in a smaller stream, lightly beating the bag in which the hops are contained, with a whisk, to help their moistening.

During the running of this wort, the other water must be attended to, which now, by the fire being damped, will be about the same degree of heat as the former was when the malt was put in: give the fire one stirring and then let it run gradually upon the grains; as the first wort is run into the receiver. Let this stand in the tub two hours, keeping up a regular heat as before. At the expiration of which time it must be let off in a large stream to the first wort in the receiver. The grains will now be exhausted, and the worts will have the full virtue of the malt. Let the wort continue in this manner one hour, during which time a small sediment will fall from it; then get it into the copper, clear from the sediment; into which the bag of hops must also be put, as one boiling will be sufficient. A cock should be placed about an inch from the bottom of the receiver, that the wort may be drawn off perfectly clear, as it will not be allowed time to settle in the cask, like the october or strong beer.

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The wort and hops, after having boiled a short time in the copper, must be let into the upper cooler for the space of an hour, and then drawn into the under one, where it must remain till it is cold. Then let it into the tun, carefully leaving the sediment behind, when it will be in a right condition for working, which must be performed in every respect as before directed.

To brew SMALL BEER.

WHOEVER wishes to have good small beer, will find it much to their interest to brew it alone, the drink being vastly superior, and the trouble but little more than the way generally practised.

This method of brewing differs but little from that of any other kind. The quantity of malt or strength of the beer must be left to every person's pleasure; but to make good beer, we shall direct at the rate of two bushels and a half to a hogshhead; that is to say, two bushels of amber-malt, mixed with half a bushel of brown; which must be ground a little more than for stronger liquors, but not fine. Let it be laid in a cool room eighteen hours. Put half a hogshhead and two pails of water into the copper, which will yield half a hogshhead of wort; then add a handful of hops, with as much salt as will cover a shilling, and a race of whole ginger; just make it boil, then sift over it a little malt; when let it into the mash-tub, where it must stand somewhat longer to cool than the stronger beer; then reserving about a peck of the malt, pour in the remainder, mixing
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it well with the liquor by stirring, but without breaking it; then sift on the peck that was saved, and cover it close up.

After standing two hours, put into the receiver a pound and half of hops, rubbed to pieces in the hands and tied in a bag; then let the wort run in a small stream upon them. The same quantity of water must now be made somewhat hotter than the first, and let into the mash-tub, where standing two hours as the former, it must be run off to the rest in the receiver. After well draining the grains, the liquor and hops must be put in the copper and boiled about half an hour, after which it must be managed as in other cases directed.

Method of brewing DORCHESTER BEER.

ONE of the best esteemed beers in England is that brewed in and near Dorchester. The excellence of this beer is in a great measure owing to the quantity of chalk, with which that country abounds; which being impregnated with the water, produces that agreeable softness, for which this beer is so much admired. Nevertheless we flatter ourselves we shall give instructions how to imitate this so closely in any other place, that it shall scarcely be distinguished from the real Dorchester.

This soft chalky water not being to be met with in every place, we would here recommend a substitute. Strew a load of chalk, a little broke, over the bottom of one of the coolers, and pump upon this as much spring water as will better
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than half fill it; then add about half the quantity of soft water, and after stirring it about for a short time, leave it twenty-four hours, when it will be fit for brewing. The same chalk being taken out and drained will serve a second time, even better than the first. The method of brewing this liquor is nearly the same as that we have already described under the article of common ale. As Autumn is the best time for brewing this beer, when you have got it in the casks, let it there remain untill the spring to cool.

To brew OAT ALE.

THE liquor generally met with under this denomination is poor stuff indeed; being nothing more than bottled small beer, and even that not of the best sort: but the real oat ale, brewed from the grain itself, has many good qualities. No malt liquor being more wholesome, nor any more agreeable at meals. The proper way of making it is this. Take eight bushels of malt, made from the finest white oats, let it be ground just sufficient to crack the corns, and no more; lay it in a heap in a dry, airy room, for two days and nights; then put it into the mash-tub, pouring on it fifty gallons of the softest water that can be got, quite cold, gently stir it about, then cover it up for one hour, at the expiration of which time open the tub, and again stir it all together: this should afterwards be repeated once in every two hours, till it has been mashing thirteen hours, without any heat.

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This liquor, contrary to all others, should be brewed cold: next tie a piece of flannel loosely over the cock, take two pounds and a quarter of the freshest hops, which after being rubbed to pieces in the hands, tie up in canvass and place it in the receiver, where the wort from the tub must run in a small stream upon them, through the flannel. After it has thoroughly drained let it stand four hours, then pour it into the tun, through a flannel fastened to a hoop. Mix a pint and half of thickish yeast, first with a little of the wort, and then add it to the whole; cover it carefully, and a fermentation will soon arise, which suffer to continue for two days. Then place a cock five inches from the bottom of the tun, and let it run through a flannel into the cask, first skimming off the head.

When the liquor is in the cask, it will have another slight fermentation; which must be allowed its regular time: after which stop it down fast, and let it remain a fortnight to settle. When put into bottles it should be done with as little motion as possible, and the corks put but lightly in at first. When it is all bottled off, throw a quantity of cold water upon the bottles, to prevent any heat or fermentation. The next day throw on more water, drive the corks in fast, and let them remain for use.

How to remedy Faults in MALT LIQUORS.

MANY ingredients are used by the common brewers to remedy their beers, when any ways faulty. We shall here point out the methods

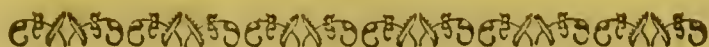
thods of prevention, when we foresee the danger; also the remedies that may be used with safety, when the mischief has happened; but can by no means consent to the use of ginger, jalap, treacle, &c. in brewing. As we are convinced the feeding-paste is an effectual preventative and perfectly innocent; we shall here mention the ingredients and method of preparing it.

Put two ounces of the finest isinglass and a pound and half of good loaf sugar, in as much strong beer as is sufficient to thoroughly dissolve it; get one pound of white oyster-shells, and three pounds of clean soft chalk, both powdered very fine; to these add one pound and a quarter of malt flour, sifted fine, with two ounces of powder of hops: grind these well together, and beat up the whole to a good paste in a marble mortar: spread it upon paper, and lay it in the air till quite hard, then lay it up for use. Two pounds of paste is a proper quantity for a hog's-head of beer. If the season has been unfavourable, or through any oversight happening in the brewing, you judge the drink in danger of being sour, or coming to any other harm, all mischief will be prevented by putting this in at the bung-hole.

If through any means a cask of beer grows foul and thick, a syrup of the hop made with isinglass, in the following manner, is the only remedy. Put a pound of fresh hops, rubbed to pieces, into a stone jar, just cover them with boiling water: stop up the jar and set it in a pan of boiling water, which replenish as fast as it cools for the space of twelve hours; after which let them stand twelve hours more to cool. Strain off the liquor without pressing the hops: add to

this two ounces and a half of beaten isinglass; and to every pint of liquor put a pound and a half of loaf sugar. After it has boiled once up, strain it through a flannel bag. This done, put the syrup into a clean cask: draw the beer out of the hoghead into this; bung it up, but let the vent-hole remain open for three or four days, and after standing three weeks it will be perfectly fine.

It frequently happens through carelessness in a former brewing, that some of the wort will remain in the crevices of the vessels, which growing sour in the cracks, when the new wort comes in, occasions a false fermentation, which gives the beer an ill taste, and prevents the operation of the other. This is what the brewers term foxing, and is only occasioned through want of cleanliness. The following remedy is the only one I have tried with success. Mix half a pound of sea-biscuit, beaten fine, with a quarter of a pound of white wood ashes, and a pound of slaked lime; put this to the beer, and let it stand a fortnight, after which, if the taste still remains, make a fresh mixture of the same ingredients, with a small quantity of the seed of hop added to it; apply it as before. Let it stand for a month, when it will probably have the desired effect, and the liquor become sweet and wholesome.



*Ample DIRECTIONS respecting the Manage-
ment of BEES.*

THE bee is an insect celebrated by many writers, ancient and modern, for its skill and industry, and is valuable for the uses to which the produce of this industry may be applied: but the bees will require a considerable attendance on the part of the country housewife, in order to make them turn to the best account.

The place in which you keep your bees should be very near your house, that it may be convenient for you to pay a proper attention to them. Let this place be fenced round, to keep out fowls and cattle. Defend your bees from the high winds, but let your fences be so contrived as to admit the sun. A southern exposure is best for the bees, and some trees and shrubs should be planted (if they do not naturally grow) near your house, that when swarming-time comes they may have places to rest on.

Your bee-garden being fitted up, you must provide stands for your hives, which should be placed in a sloping position, that the rain may not get into the hive, nor lay near the door of it. Each hive should be set on a single stool: for if a number of them are ranged on one bench, the bees, by mistaking their own hives, are apt to fight with each other. The stools should be placed at a little more than a foot from each other, and should be scarce any bigger than the

hive except in the front, where there should be a space of a few inches for the bees to lodge on before they go into the hive.

In some counties these stools are made of stone; but wood is preferable, because the stone is too hot in summer, and too cold in winter. Place your stools in strait rows facing the south-west; but most inclining to the south.

The best hives are those made of straw, and almost of a circular figure, but some of them should be larger than others, that they may suit the different swarms of bees. Make use of your biggest hives when you want a great quantity of honey, and of the smaller when you intend to encrease your stock of bees.

The following is an old receipt for dressing the hives: "Take off all the staring straws, " twigs and jags that are offensive in the hive, " and make them as smooth as possible. If you " need but few hives, you may prune them " with a knife; if many, singe and rub them " with a piece of brimstone."

The hives being thus prepared, put either three or four splints in each, according to its size; fastening the upper end of the splints at the top of the hive, and the lower about a hand's breadth from the skirt. Exclusive of these splints you should drive four others into the skirts, to keep it from sinking when it is loaded; two of these forming the hind-posts, and the other the door-posts.

A short time before the bees begin to swarm, your hives should be rubbed with savoury, marjoram, thyme, hyssop, and other sweet herbs. When the swarm is lodged, take a branch of the tree on which they settle, and having wiped the
hive

hive clean with it, rub the inside of it with honey and milk, salt and water, small beer, mead, or honey only.

A mixture of cow-dung with sand, and with lime, or ashes, is proper to keep the hives close, and defend the bees from the cold, and on the approach of winter place a wicket at the door of the hive, to prevent the bees being destroyed by vermin. This wicket must have in it some small notches, just of proper size for bees to enter and go out at.

In an early spring you must look after your bees by the middle of May, taking particular notice of the signs that precede their swarming, watching those carefully that are likely to swarm first.

In cold, dry, and windy springs your swarms of bees will be few and late: but mild, calm, and showery weather is good for the swarming of bees.

The bees will drive out the drones, though not perfectly grown, when the hives are full; and the bees will hover near the hive. When the mornings and evenings are cold, a moisture will appear on the stool, and the little animals will hurry backward and forward with unusual haste. On sultry mornings and evenings they will lay without the hive, and go in when the weather is more moderate.

Bees are particularly fond of rising to swarm during a hot gleam after a shower. Sometimes they assemble on the hive, or the stool on which it stands: and when you observe them to hang to each other, you may be sure they will soon rise if the weather does not change.

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When your bees accustom themselves to lie abroad, under the stool, or behind the hives, it is a sign they will not swarm. They are likewise prevented from swarming by stormy or windy weather, which occasions them to lie out; and the longer they do so the more unwilling they are to swarm.

Some people, in order to make them swarm, keep the hives as cool as possible, by watering and shading them and the place on which they stand: then they enlarge the door to give air, move the cluster gently with a brush, and thus drive them in. If after this they lie out, then, on the next warm day, about noon, while the sun shines clear, put in the greater part with your brush, and sweep away the rest from the stool; not permitting them to cluster again. The bees thus swept will often hum in the heat of the sun, which enticing the others out, they will swarm of course.

Another method to make them swarm, is to place a large pewter dish under the clusters of bees, as they hang out in the heat of the sun, which sometimes produces the effect, by the heat being strongly reflected on them. If they still lie abroad and will not swarm, rear the hive sufficiently to let them in, and then close up all the parts round it except the door.

About ten or twelve days after your first swarm is gone, another brood will be ready, and overfill the hive. Then, in the morning before they swarm, they will come down near the stool, and call each other; and at the time of swarming they go down to the stool, and answer each other, on which those within come forth. When the
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chief swarm is broken, the second casts and swarms the sooner: and after this a third, and sometimes a fourth swarm will arise; but within a fortnight they have generally done swarming.

When your bees in swarming have fixed on a place to rest, they get together in a cluster, and when they are settled, hive them when the cluster has been a short time at its largest size. Choose from among your hives one of such a size that the swarm may fill it that year, and rub the hive with sweet herbs as directed above.

It is necessary that the person who hives them should wash his, or her, hands and face with beer, or be otherwise protected. If the bees hang upon a bough, shake them into the hive, and set the same on a cloth on the ground; or, if the bough be small, you may cut it off, and lay it on the cloth, and set the hive over it. If they light near the ground, lay your cloth under them, and shake them down, and place the hive over them. Those that gather together without the hive wipe gently with your brush towards it; and if they take to any other place than the hive wipe them off, and rub the part with may-weeds, wormwood, or nettles.

When the swarms separate, if they light in sight of each other, let alone the greater, and disturb the lesser part, and they will fly to their fellows: but if not in sight, hive them both in two separate hives, and bring them together, shaking the bees out of one hive upon the cloth whereon the other hive stands, and place the other full hive on them, and they will soon unite.

When your bees swarm late, after the middle of June, and few in number, then put two or three swarms together, whether they rise the
same

same day or not ; for by this uniting they will labour carefully, and produce much honey.

They should be united in the following manner. When it grows dusk in the evening, having spread a cloth on the ground near unto the stool, where this united swarm stands, set a pair of rests, for two supporters for the hive ; knock down the hive out of which you propose to remove your bees, upon the rest or stand : this being done, lift the hive a little, then clap it between your hands to get out the bees, set the flock to the swarm to which you would add them, upon the supporters over them, and the bees will soon rise into the hive ; and the few that remain will fly to the rest.

The best prevention from being stung by bees is to be provided with a net, with meshes so fine that a bee cannot get through. This net should be knit with fine thread or silk, and should cover the hat, and be fastened down to the collar of the coat ; or, if a woman wears it, it should cover her whole bosom : but when a person is stung the remedy is to hold it as near the fire as it can be borne, and then anoint it with mithridate or honey.

If the weather be fine the bees begin to gather wax and build combs as soon as they enter the hive ; so that there will be compleat combs in a few days. The bees, from the industry of their nature, croud so thick that few of them can work till the combs are of considerable length ; and then some of them will finish the remainder of the cells, while the other fill those that are already finished.

The number of bees decrease towards the end of summer, and they become still fewer in the
win-

winter, as may be discerned from their very different numbers when they swarm, and those killed when you take them; for the bees of the last year's breed do now by degrees waste and perish by their extraordinary labour, their wings decay and fail them; so that something more than a year is the usual age of a bee, and the young only of the last spring survive and preserve the kind till the following season.

Old stocks of bees should be removed a little before or after Michaelmas; but if this business be then omitted, you must move them about the end of February or beginning of March, before they go much abroad, lest it prevent their swarming. The best time to do this is in the evening, next after hiving; and the method is this: Take a board about the breadth of the bottom of the hive you intend to remove, and in the evening, or two or three evenings before, lift it up, and brush the bees that are on the stool forward, and let the board be a little supported by two ledges, to prevent the death of the bees on the stool. On this board set the stock, and so let them stand till you remove them. When you come to move them, stop up the door of the hive, and set the board whereon the hive standeth on a hand-barrow, and convey them to the place where you intend they shall remain.

No great advantage arises from feeding of bees; first, because those that have not a profitable stock of honey to serve them over the winter, are not fit to keep; and then because they that keep bees, and do not take care enough of them to keep them from spending of that stock they have in winter-time, must not expect to reap any great profit from them.

But

But in the spring there are some stocks of bees that are well worth preservation. These are such as are numerous, though their honey is but small in quantity, owing to the season being dry and cold; which may prevent their having made as much as they might do in more favourable seasons; yet these bees may afterwards prove a good stock.

The mode of supplying bees with food is by means of small canes conveyed into their hives. This practice should be begun in March, because at that time their combs are full of young, and continued till the advance of the season affords them sufficient food.

As honey is more natural to bees than any other kind of food, so it is the best that you can give them; but mixing it with good sweet-wort makes it go the farther. Some persons put bread sopped in ale into the hive, which they will eat with great avidity. Others give them bean-flour; and others roasted apples, bay-salt, &c. Salt is very good for bees, which is proved by those thriving best which are nearest the sea-side; and for this reason salt mixed with water should be always near your bees.

The following is deemed a good method of improving the number of your bees. Take half a dram of musk dissolved in rosemary, one dram of camphire, a handful of baum: of yellow bees-wax, and oil of roses, equal quantities of each. Pound the baum and camphire very much, and put them in the melted wax with the oil of roses, and make the whole into a mass, letting it cool before you put in the musk, for otherwise the heat will fume away most of the scent. Take of this mass so much as a hazle-nut, and leave it

within the bee-hive ; it will greatly increase the number of the bees, and you will also find both honey and wax three times more profitable than if this method be not adopted.

Many modes have been tried to obtain the profit of bees without destroying them, but as these have all failed we shall only describe the common method, and that is, the taking of combs by killing the bees.

Towards the latter end of August, consider with yourself what stalls you will keep and what you will kill. The best swarms to keep, are those of one or two years standing ; and those of three or four, which by reason of their swarming the last summer are full of bees, and are the most likely to be the best ; but those of that age which have cast hives, not being likely to continue, are to be taken, as are also poor swarms not worth the feeding, and all light stocks, and such as do not carry out their dross, and drive away the drones in good time : also those whom the robbers easily assault, are to be suspected ; and if their combs be once broken, delay not their taking ; and also all stalls of three years old, or upward, that have missed swarming two years together, especially those that have lain out the summer before, and did not swarm the last summer, for these are seldom prosperous : wherefore it is better to take them while they are good, than to keep them till they perish, in expectation of their encrease. Those that have missed swarming two years together are seldom good, except some particular sorts which always maintain themselves ; and these may be kept nine or ten years.

Having fixed on the stalls you intend to take, begin your operation between four and five in the evening: dig a hole in the ground nine inches deep, and nearly of the size of the bottom of the hive: put the small earth round the edges of the hole: then provide a small stick slit at one end, and taking a brimstone match of six inches long, and the size of your little finger, and having fastened it in the slit, stick it in the middle or side of the hole, so that the match may be nearly on a level with the edge thereof: and if one match be not sufficient, provide yourself with two. Having set fire to the matches, instantly place your hive over the hole, and close up all the crevices at the bottom with fine earth, so that no smoke may come out, and the bees will soon drop and die.

Having taken and housed your hive, lay it carefully on the ground on the sides of the combs: make the ends of the splints loose with your fingers, and loosen the edges of the combs with a wooden slice: then take them out one after another, and having wiped off the half dead bees with a good feather, break the combs into three pieces while they continue warm.

That honey which first runs of itself, is called virgin honey, as is also that which runs from the first year's swarm. This is by far the best, being more chrySTALLINE and of a finer taste than that which is squeezed out of the combs, and may therefore be kept for particular uses, or for making mead which is intended to be of a particularly fine flavour.

When no more honey runs from the combs put up what you have warm into pots by itself,
and

and it will for two or three days work up the scum of coarse wax, dross, &c. which must be taken off. The other honey, which is the coarser sort, must be got from the combs by pressing them, which you may likewise pot, except what you design for immediate use in making of metheglin. Having so done, put what remains into a hair bag, and wash it in a trough or other vessel, and when the sweetness is all out, try the balls for wax; the manner of ordering which is as follows: take the wax and dross, and set it over the fire, pour in so much water as will make the wax swim, that it may boil without burning, and for this reason, while it is gently boiling over the fire, stir it often; when it is thoroughly melted, take it off the fire, and presently pour it out of the kettle into a strainer of fine thin linen, or of twisted hair, ready placed upon a screw or press: lay on the cover, and press out the liquor (as long as any wax comes) into a kettle of cold water, but first wet both the bag and the press, to keep the wax from sticking: the greatest quantity of water will come first; then most wax; and at last there will be more dross than any thing else.

As the wax hardens make it into balls, from which you must squeeze the water; and this being done, break the balls into crumbs, and put them in a pot over a slow fire. As the wax melts dip a spoon in cold water, and stir and skim it therewith, and when it is clean from the skum, and perfectly melted, it must be poured into a pan, or mould, the bottom and sides of which have been rubbed with honey; but you must take care not to pour the dross in with the wax.

When any froth remains on the top of your pan, blow it aside, and skim it off carefully with a wet spoon. Then put it at a moderate distance from the fire, that it may cool very gradually. If your cake be large keep it still warmer, that the top of it may not cool too fast for the center; and thus let all its parts cool as equally as possible. If the cake sticks in the vessel, warm it a little, and it will readily come out.

The qualities of good wax are that it should be of a sweet smell, yellow colour, light, firm, and pure. English wax, with these properties, will sell for at least five pounds the hundred weight more than foreign. Its use in making candles is well known, and it is used on many occasions by the gentlemen of the faculty.

Bees-wax, when used physically or chirurgically is deemed a medium between hot and cold; between dry and moist, being the ground of all scarcloths and salves: it mollifies the sinews, and ripens and resolveth ulcers; the quantity of a pea being swallowed down by nurses, dissolveth the milk curdled in the breast.

Oil of bees-wax cures wounds of great depth in ten or twelve days, and will heal small wounds in three or four days, by only anointing the wound therewith. It is likewise good for inward diseases; if you give one drachm at a time in white wine it will provoke urine, help stitches and pains in the loins, the cold gout, and all other complaints which arise from a cold, which is the common source of most disorders.

The use of the honey is almost equal to that of the wax; it is of subtil parts, and therefore pierceth as oil, and easily passes the parts of the
body;

body ; it hath a power to cleanse, and therefore it openeth obstructions, and cleareth the breast and lungs of those humours that fall from the head ; it looseth the belly, purges the foulness of the body, and provoketh urine ; it nourisheth very much, and breedeth good blood. Honey should always rather be taken clarified than raw, as in that state it is more nourishing, and more easy of digestion.

Such being the transcendent virtues of honey, our country readers will not think we have engrossed too much of our book in describing the management of that industrious little animal, the BEE.





The Art of BREEDING and MANAGING of
SONG-BIRDS.

*Of CANARY-BIRDS—Their Manner of breeding,
feeding, &c.*

CANARY-BIRDS set fourteen days upon their eggs, generally lay four, five, or six eggs in a nest, and will have four or five nests in a year: Match your birds about the middle of March, by putting them in a common sized cage, for about a fortnight; when turn them into a large cage, or room, made convenient for that purpose; and so situated as to have the morning sun.

If you breed in a large room, you may turn in eight, ten, or twelve pair of birds; more or less, in proportion to the size of your room or cage. Put boxes for the nests in different places, always allowing more boxes than pairs of birds; as they not only love room, but it frequently happens the hen will go to nest again before the first can fly, and will leave the cock to feed them: it has happened in this case that a vacant box not being to be found, they have built again upon the former nest, and thereby destroyed the young ones.

Leave the birds in the nest till the hen hatches again, when take the former away, otherwise they will be neglected, or ill-treated, by the old ones. If you mean to bring them up by the hand, take them away at twelve or fourteen days old, and feed them as you do linnets. To
feed

feed those brought up by the old ones, take the yolk of an egg, boiled hard, mixed with as much bread, and a little scalded rape-feed, bruised fine, together with a small quantity of maw-feed, and give them a fresh pan-full every day. A little scalded rape-feed, and rape and canary mixed, may also be given them: chickweed and groundsel, may be given occasionally. About the month of June, give them shepherd's pufs, and in July and August plantain. Supply them with elks hair, fine hay, and soft feathers, for making their nests.

Though these birds are subject to many distempers, yet with due care they will live many years. Too many greens, especially chickweed that is rank, will bring on a surfeit, which causes a swelling under their bellies, full of red veins: this swelling in its first state is white, then if not stopped will turn red, and last of all to a black swelling, which few survive. Moulting, though natural to all birds, is still very dangerous, and frequently proves fatal. The symptoms of this disorder, are their appearing rough and melancholy, sleeping much in the day with their heads under their wings; and it is sometimes attended with a small pimple on their rumps, called the pip on the tail.

As we have mentioned some of the disorders, incident to these kind of birds; we think it necessary also to point out some remedies. In case of a surfeit, put plenty of oatmeal amongst the feed, for three or four days, and liquorice in the water; which will cleanse him: but in case the bird is too laxative, give him maw-feed, and bruised hemp-feed, instead of oatmeal; also a little groundsel; put saffron in his water, and draw

draw some of his tail feathers. Boiled milk and bread, with maw-feed mixed in it, is also very good, and may be given as a change of diet. Another recipe for the surfeit or common swelling is, a small quantity of millet-feed, an equal quantity of hemp, maw, rape and canary; let them be just boiled, then cut about a quarter of an egg, boiled hard, in small pieces, and put to the feeds, also add a double quantity of lettuce-feed. Previous to your giving the bird this composition, put treacle in his water, for three or four mornings; when you have observed him drink two or three times in a morning, rince out the pot or glass, and fill it again with clean water.

When your birds are in moult, be very careful of keeping them warm, and give them nourishing food, such as Naples biscuit, bread and egg, bruised hemp-feed, lettuce and maw-feed, with a little saffron in their water, if the weather is not too hot; if it is, steep a piece of liquorice; and let them have plantain, and lettuce-feed together. In cases of danger, a little Naples biscuit, steeped in white wine, may sometimes be serviceable. When the bird is troubled with the pip, and it becomes full of matter, let it out with a fine needle, as gently as possible; afterwards put a bit of moistened sugar on the sore.

Another distemper, sometimes attends these birds, which appears on the head, with a yellow scurf, covered with small scabs; this should be anointed with oil of sweet almonds, fresh butter, or sweet lard; administering the same food as before directed.

*Of the BLACK-BIRD — How to distinguish the
Cock from the Hen, &c.*

BLACK-BIRDS are much esteemed for their melodious song ; they may also be taught to whistle to a pipe, in a most delightful manner ; with this enchanting music he will entertain you four or five months in the year, and in general is reckoned a hardy bird.

They breed soon in the year, having young ones in April, and sometimes sooner ; which may be taken from them at ten, or twelve days old. Their food is generally sheep's heart, or any lean meat, cut small, and mixed with bread. When young keep them clean, and give them moist victuals every two hours, such as milk and bread, cheese, curd, &c. When out of order, give them spiders, or wood lice, but not too many in a day ; put also a little cochineal in their water.

We would recommend in the choice of a bird, always to take the blackest, which is easily discerned in the nest, and these seldom fail of proving cocks.

Of the SKY-LARK — How caught, Method of feeding, &c.

THESE birds, are in general very long lived, and very hardy ; having been known to live upwards of twenty years. They will entertain you most agreeably eight or nine months in the year with their song ; if kept from the hearing
of

of other birds, or otherwise brought up under a good song-bird. They generally have young ones about April or May, and will breed three or four times in a year; which is commonly in fields of high grass, or in the marshes. They should be about ten or twelve days old when you take them from the nest: feed them with bread and milk, boiled stiff; with which also mix about a third quantity of rape seed, boiled and bruised; let them be fed every two hours, and be sure to give them fresh victuals every day. In about three weeks or a month, they will be able to feed themselves; when give them dry meat, such as bread, egg boiled hard, and hemp-seed bruised: put some gravel at the bottom of the cage, also a turf of three-leaved grass.

The largest and longest birds in the nest are generally found to be cocks. Many methods are used in catching these birds. In the months of June or July they are taken with a hawk and net, and are then called *branchers*; the meaning of which is, a bird that has flown about two or three months; is full grown, but has his nestling feathers. To catch these birds, get a net about twelve or thirteen yards long, and about three or four broad, with a line run through the middle; you must also have a hawk, which should be carried by one person, while another holds the end of the line: when you find a flock of birds, get as near them as you can; then shew your hawk, at the same time fluttering his wings; the birds will then, through fear, lie close to the ground, when the net may be spread over them.

The sky-lark may be taken in flight with a clap net, like other small birds. They are also taken in dark nights, with a trammel net, about
thirty

thirty yards long, and fix over; run through with ribs of packthread; this is placed upon two poles, sixteen feet long, and taper at each end; which must be carried by two persons, about half a yard from the ground; frequently touching the ground, in order to raise the birds: when they fly against the net you are certain of having them, and must let the net immediately fall. This net is also used in catching quails, wood-cocks, partridges, &c. Another method of taking these birds is, when there is a great snow on the ground. Get a quantity of packthread, and at every six inches make a noose, with two horse-hairs twisted together, and at every twenty yards fasten it to the ground with a little stick. Scatter some white oats amongst the nooses, to which the birds are sure to come, and are caught.

The sky-lark is generally a hardy, fine, strong bird, and very seldom out of order; but if it so happens grate a little cheese in his victuals, and give him three or four wood-lice in a day, and sometimes a spider; put also a little liquorice and saffron in his water, which is all that is necessary for these birds.

Of the WOOD-LARK.

THIS bird is much admired for his fine melodious pipe, and pleasing variety of notes. His song continues about nine months in the year, and is esteemed by some fanciers superior to that of the nightingale. The same method is made use of in taking these birds as before directed for the sky-lark, in the months of June or July

July, when they are termed *branchers*; but those caught at Michaelmas generally prove best, and may be easily taken with clap-nets, which should be placed upon high ground; the birds flying high at that season. When first taken, strew some bruised hemp-feed and bread on the gravel, at the bottom of the cage; as they will sooner feed from the bottom, than in the trough: when they are come to their meat, give them boiled egg, chopt fine, and mixed with bread, hemp-feed, and maw-feed. You may also give them sheep's heart, or any kind of meat that is not salt or over-dressed; and let them have fresh victuals every day.

If a bird is ill, give him hog-lice or meal-worms; but not more than two or three in a day. If laxative, grate some chalk, or cheese, in his victuals, and put mould, full of ants, in his cage, instead of gravel.

Some are of opinion the cock may be distinguished from the hen by the largeness of his wing; others by the length of his heel, or setting up the crown upon his head; others again by the length of the bird; the cock being generally found to be the longest bird.

These birds breed very early in the year, the young ones having been known to fly by the 25th of March. If you design to bring them up from the nest; let them be well feathered before you take them, and feed them in the same manner as nightingales.

Descrip-

Description of the TIT-LARK.

THIS is a very handsome bird, about the size of a nightingale, and esteemed a very proper bird to raise others under; they generally having a very fine song. The most valuable amongst them are those that will chew, whisk, weet and rattle; which some will do to great perfection: they will also run their feet, and their snee-jug, and twink different ways. They sing from March to July, and are generally caught the latter end of March and beginning of April, with clap nets, or lime-twigs, like linnets and other birds. When first caught, give him ant's mould in his cage, and bread grated and mixed with hemp-seed, bruised very fine; with which you may also put two or three meal-worms, cut in half. If set in a light place, and not disturbed, he will soon be brought to feed: after being treated in this manner two or three days, you may feed him as the sky or wood-lark, and he will sing in a very short time.

Some Account of the NIGHTINGALE—Method of catching, feeding, &c.

THIS bird is esteemed the finest of all the feathered race; his natural sweetness, and strength of voice, creating a harmony infinitely superior to that of any other bird. This agreeable music he will continue about seven months in the year, and so jealous is he of a rival, that he would continue his notes till he fell from the
L perch,

perch, rather than be outdone by any other bird. It is remarkable of these birds that they are never seen in winter in any part of the world: various are the opinions concerning their flight, but it is all mere conjecture, as no one yet was ever able to discover their real settlement in the winter season. Those birds that are caught before the middle of April generally prove cocks, at which time the hens arrive.

There are many ways of taking these birds at different seasons: the *branchers* are caught in July or August, but those taken in the month of April generally prove the best birds. One method of taking them is by digging a hole in the earth and placing a board or tile over it, supported by a stick, on which put two or three meal-worms, which the bird coming eagerly to devour, falls in the hole and is taken. They may also be taken with lime twigs; but the best method we apprehend is with the nightingale's-trap. This trap is about the size of a round trencher, and may be made with a silk net, a watch-spring, and a round wire; to which the net is fastened; there is also a cork that comes through; likewise a small string, which holds up the trap, in which stick a meal-worm, and the cork very flight in it: the bird seeing the worm, will endeavour to get it, by which means he will draw the net on himself.

These birds are generally found by the side of a sandy, or chalk hill, also in a wood coppice, or quick-set hedge. When you have caught a bird, tie his wings, and pluck the feathers from his vent, which will otherwise clog up, and occasion his death.

When

When first taken, feed them with sheep's-heart, and egg, cut in small bits, three or four of which must be given them every two hours at farthest. When they have been crammed in this manner about two days, put some meat in their pan, filled with ants; put also ant's-mould at the bottom of their cage: this will learn them to feed themselves in a short time, but dont leave them to themselves too soon.

There are many different sorts of food, and methods made use of in feeding these birds; but what we conceive to be the best is this: in summer time, take a sheep's-heart raw, and chop it very fine, also boil an egg hard, and grate it; put one egg to one heart, or a smaller quantity in proportion, as their victuals should always be moist, otherwise it makes them vent-bound. Sprinkle a little water upon the egg and heart, and mix them together till it is almost as thick as a salve. Take great care to get the strings all out of the heart; as they sometimes get about the tongue, which will kill them in a short time: when this case happens, which may be known by their gaping, and endeavouring to vomit, if possible open his mouth, and draw out the string with a needle, after which give him a meal-worm, or spider. In winter, the heart should be par-boiled, and instead of water, use the liquor the heart was boiled in; but be careful none of the fat gets amongst it.

The nightingale generally builds her nest (which is different from every other bird,) in a close quick-set hedge, where there is great store of briars to defend her from her enemies. The young birds are generally fit to take about the middle of May; but let them be well feathered

first. If taken too soon, they will be subject to the cramp and looseness; which will occasion much difficulty in rearing them. While young put straw, or dry moss, in the cage; but as they grow older, give them ants-mould, as before directed. Learn them also to feed upon flies, spiders, or meal-worms, being very nourishing, and in case of sickness absolutely necessary. Let them have plenty of water to dabble and wash themselves in, as it is impossible ever to rear good birds without great cleanliness.

Description of the ROBIN RED-BREAST, with a genuine Anecdote.

THIS bird is much admired, and for sweetness, is thought to be little inferior to the nightingale. They generally breed three times in a year, viz. April, May and June; making their nests with moss, wool and hair; and commonly produce five or six young ones; but seldom less than four. They frequently appear in the winter on the tops of houses and ruined places, where they also build their nests. You may take them from the nest when about ten days old; if older they will be fullen, and consequently more difficult to bring up. Feed them as you do nightingales, with sheep's-heart, egg, or any kind of fresh meat, minced small. Take care to keep them warm, and give them insects occasionally; particularly spiders, of which they are very fond.

These birds are taken with lime-twigs, and also with a trap-cage, and meal-worm. If a
cock

cock and a young bird, he will sing in a short time. The breast of the cock is of a brighter red than that of the hen, by which they are easily distinguished.

These birds are frequently subject to the cramp and giddiness, and will sometimes fall off their perch; to prevent which, keep them warm and clean. When you find him droop, spiders, or meal-worms, will much refresh him. When the giddiness appears, an ear-wig now and then will be found very serviceable. When his appetite fails, give him hog-lice, and take care that he has fresh water two or three times in a week; and, occasionally, put a little saffron, or stick-liquorice in it, which will help his song, and make him chearful and long-winded.

We shall close our account of the robin with relating a remarkable and unprecedented instance of a gentleman's breeding these birds in a cage; which, however extraordinary it may appear, is a known fact, and can be well authenticated.

This gentleman's chief delight was in birds; in pursuit of which pleasure he had acquired so much experience as held him in high estimation amongst the *fancy*. In the course of his studies, he had endeavoured for a series of years to breed robins in a cage, which was hitherto thought impracticable; in which, after great expence, and many fruitless efforts, he at length succeeded: three young birds were produced, each of which proved a fine cock, and survived many years. At this gentleman's death, one of these birds was given as a present to the writer of this narrative, who, after keeping him about two years, through a fatal neglect in giving him water, found him dead, one morning, in his cage. This

bird was equal, if not superior, in sprightliness, strength, and song, to any robin ever yet produced.

The LINNET described.

THIS is esteemed a very good bird, and will learn to imitate the note of any other. They generally breed about April, and build their nests among furzes, or upon heaths or commons. They have three or four nests in a year, and commonly four or five young ones, which you may take when eight or ten days old.

Feed them when young with boiled bread and milk, mixed with a little rape seed, scalded and bruised; and let them be fed every two hours. When able to feed themselves, give them some wood-lark's meat, till they can crack the feed; which will be in about six or eight weeks.

The cocks may be distinguished from the hens by the brownness of their backs, and the white feathers upon their wings.

Of the CHAFFINCH.

THE chaffinch is a very hardy, stout bird, and has a great variety of notes. The nestlings or branchers will hold their song six or seven months in the year; the wild ones not more than three: they are generally brought up under other birds.

They

They breed two or three times in a year, beginning in May. Take the branchers in June or July, when they are about ten or twelve days old, and feed them as you do linnets.

The cocks are red on the breast, and the hens gray.

Description of the GOLDFINCH.

THIS is a very lively bird, and has a very pleasing song of his own; but they generally take it from a wood-lark, or some other bird. They breed in April, and have three or four nests in a year. When brought up from the nest, feed them the same as linnets, with this difference only, give them canary instead of rape-feed, and you may put a little Naples biscuit among it. Canary-feed alone is the best food, which you must endeavour to bring them to as soon as you can.

If sick, give them saffron in their water, and a little groundsel. Always keep gravel in the cage, and when laxative crumble a little chalk in it. You may also give them lettuce or thistle-feed.

The cock may be known at any time by the edges of the wing's being black up to the shoulder: the bill is also black, and under it red, and the colours in general of the cock are much brighter than those of the hen.

Of the BULLFINCH.

THIS is a bird of great beauty, and esteemed very valuable if properly taught. His natural song is very indifferent, but he may not only be learned to pipe any tune at command, but may also be taught to speak.

They generally build in an orchard or wood, have two or three nests in a summer, but seldom have young ones till the latter end of May. These birds doing much mischief to the wall-fruit, are often destroyed by the gardeners; by which means they are not very plenty in England.

You may feed and bring up this bird the same as a linnet. After they have been caged about a week, you may talk, whistle, or pipe to them; which they will imitate in a very short time.

The best method of discovering the cock from the hen is, when about three weeks old, to strip a few feathers from the breast; if a cock, they will grow again in about ten or twelve days, as red as blood; if a hen they will appear of a pale brown.

The STERLING described.

THIS is a very hardy and pleasing bird, his song is very indifferent, but he may be taught to whistle, pipe, or talk as distinctly as a parrot: They breed in trees, pigeon-houses, or the side of dwelling-houses. Feed them, when young,

as the blackbird ; but when able to feed themselves, bring them up like the wood lark.

The cocks have a black stroke under their tongue, which the hen has little or none of ; when moulted off, the breast of the cock is finely marked with beautiful colours, of which the hen is quite deficient.

Of the THRUSH or THROSTLE.

THERE are various sorts of these birds ; the first is called a red-wing, the next a song-thrush : there is also the measles-taw-thrush, &c. The wood-song thrush builds his nest with moss ; is a very fine bird, and sings nine or ten months in the year. The heath-thrush is nearly the same, but builds his nest in furzes. They breed very soon in the year, and are fed the same as black-birds.

Of the WREN.

THIS is the smallest of birds, but has a fine song and very strong pipe. They make their nests about the beginning of May, with green moss, lined with small hair : it is in the form of a high-crowned hat, with a round hole in the side, to get in at. Let them be well feathered before you take them from the nest, and feed them in the same manner as nightingales.

The

The TWITE.

THIS bird is exceeding lively and merry, and is a good companion for linnets or other birds; as by his continual singing others are encouraged to do the same. The cock has a red spot on his rump. Their food is the same as linnets.

The RED-START described.

THIS is a very beautiful bird, and has a very fine song. The cock has a black tail; the hen resembles a nightingale in colour; like which bird they must also be brought up and fed.



RECEIPTS *in* COOKERY.

WE presume our country readers will not be displeased with our giving some valuable receipts in cookery, as an addition to this little volume; and we shall begin with such articles as are most likely to be dressed in the farmer's house; and then add others which may be occasionally useful for the entertainment of company.

A PIG—To roast it.

LET your fire be stronger at each end than in the middle, or otherwise hang a flat iron, commonly called a pig-iron, in the center of the graet. Put into your pig a small piece of butter, some pepper, salt, and sage cut fine: and having floured it well, put it to the fire, and continue flouring it till the skin is quite crisp. When the gravy begins to run, put basons under the pig, to save it to send to table. When you judge the pig to be almost done, put a piece of butter in a coarse cloth, and rub it for a few minutes, till the crackling grows hard, and then take it up. Having laid it in a dish without drawing out the spit, seperate the head from the body, and cut the pig in two equal pieces. Cut the under jaw in two, and lay at each side of it, and the ears at each end. Bruise the brains fine, mix them with sage, and putting them into the gravy which

which has been saved, add thereto some melted butter, and send this sauce to table with the pig. It is a common custom in the country to eat currant-sauce with pig, and every country housewife knows how to make it.

A Pig—To bake it.

AS farm-houses in general are provided with ovens, it may be proper to describe how to bake a pig.

Lay it in a dish, flour it all over well, and rub it over with butter; butter the dish you lay it in, and put it into an oven. When it is enough draw it out of the oven's mouth, and rub it over with a buttered cloth; then put it into the oven again till it is dry, take it out, and lay it in a dish: cut it up, take a little veal gravy, and take off the fat in the dish it was baked in, and there will be some good gravy at the bottom; put that to it, with a little piece of butter rolled in flour; boil it up, and put it into the dish with the brains mixed with the sage that has been put into the belly.

BEEF—To roast it.

THE time the meat is at the fire must be proportioned to the size of the joint. Twenty pounds will require three hours roasting if the joint be thick; but only two hours and a half if thin. An hour and a half, with a good fire, is deemed

deemed the time for roasting a piece of ten pounds weight. But it will take more or less time, according to the heat or coldness of the weather.

MUTTON—*To roast it.*

AN hour, at a quick fire, will roast a small leg of mutton, except the weather be frosty, and then it will take a quarter of an hour more. To one of nine pounds you must allow an hour and a half, and so in proportion for one of larger size. A large saddle of mutton (being papered) requires three hours; a small one little more than half that time. A large neck takes an hour; a small one about forty minutes: a shoulder almost as much time as the leg: but a breast will be done in half an hour at a quick fire.

VEAL—*To roast it.*

IN roasting the thicker joints of veal, the rule is to allow a quarter of an hour at the fire for every pound the piece weighs; but if the joint be thin about two thirds of the time will do it. Veal should be basted with good butter, and the fat of the loin or fillet should be covered with paper.

PORK—*To roast it.*

THE same directions hold good for pork as for veal, only remembering that the meat must be thoroughly done, otherwise it is deemed unwholesome. It is to be observed that in the roasting beef, mutton and pork, that the joints should be kept at such a distance from the fire as to prevent their burning.

A GOOSE—*To roast it.*

A Good brisk fire is necessary, by which a small one may be done in three quarters of an hour, one of a moderate size in an hour, and a very large one in an hour and three quarters. The breast should be papered till the bird is nearly done, and then it must be taken off, and frothed up.—The same rules are to be observed with regard to a turkey.

FOWLS—*To roast them.*

LET your fire be very clear, and small chickens will be done in twenty minutes, those of a middling size in half an hour, and full-grown fowls in three quarters: and these directions will likewise serve for the roasting of tame ducks: but wild-ducks, teal, widgeons, &c. will take, at a very quick fire, from ten minutes to a quarter of an hour, according to the taste of those who are to
eat

eat them; for it is the prevailing fashion to eat these birds very little done.

RABBITS—*To roast them.*

HAVING placed them before a good fire, baste them with fresh butter, and drudge them with flour. Small ones will be done in twenty minutes, and the larger in half an hour. In the mean time boil the liver, and chop it up with parsley. Garnish the dish with part of the liver and parsley, and put the rest into the butter, to be served up as sauce.

A HARE—*To roast it.*

WHEN you have cased it make a pudding, consisting of about a quarter of a pound of suet, an equal quantity of crumbs of bread, a very little parsley and thyme shred fine; some pepper, salt, nutmeg, lemon peel, and two eggs. Having mixed all these ingredients together, put them in the hare, and place it before a good fire, and baste with three pints of milk, and six ounces of butter. Keep basting till the butter and milk is all dried up, and then the hare will be sufficiently done. Some persons parboil the liver of the hare, chop it fine, and then mix it with the stuffing. There are many kinds of sauces used to a hare; but the best is good gravy-sauce, thickened with a small piece of butter rolled in flour, and poured into the dish.

PIGEONS—*To roast them.*

PUT some butter, pepper, salt, and parsley shred fine, into the body of the pigeon, and tie up the neck end : then let your pigeon hang before the fire. It must be basted with butter, and will swim in its own gravy when laid in the dish. Some persons roast them on small spits, tying up the ends of the bird ; but by a string is deemed the preferable method of roasting them.

PIGEONS—*To broil them.*

WHEN you broil them whole put in the same ingredients as when you roast them ; let them be done on a high gridiron, over a clear fire, and send them to table with melted butter in a cup, or with parsley and butter, poured over them. When you broil them split, shake some pepper and salt over them.

A HAM—*To boil it.*

HAVING put your ham into a copper or large pot, let the water be heated so slowly that it may be at least three hours before it boils ; after which an hour and a half will boil a small, and two hours a large ham, owing to the previous heat it receives while the water is warming. You must constantly skim the liquor while it is boiling.

A TONGUE

A TONGUE—To boil it.

A Dried tongue should boil three hours, having been first soaked in water for a night. But a tongue fresh from the pickle should not be put in till the water boils, and will be done in two hours.

PIGS PETTY-TOES—To dress them.

PUT them into a saucepan, with an onion, a bundle of sweet-herbs, some whole pepper, a blade of mace, and half a pint of water. When they have boiled about five minutes, take out the liver, lights, and heart, and having minced them fine, shake some flour over them, and grate in a little nutmeg. When the feet are boiled tender, strain off the liquor. Then put all together, and adding some butter and salt, shake the saucepan for a few minutes, while it simmers: then send it to table, the petty-toes being slit, and laid round the minced-meat and sauce, and some toasted fippets on the borders of the dish.

HOUSE-LAMB—To boil it.

PUT it in the pot with plenty of water, and carefully take off what scum may arise. Thus dressed, the meat will have a better appearance, and taste sweeter than if boiled in a cloth, which is a fashion that too much prevails.

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